

HOW WE COOK IN  
TENNESSEE

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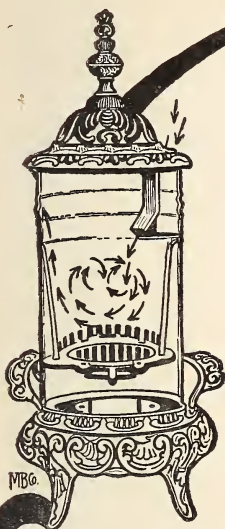
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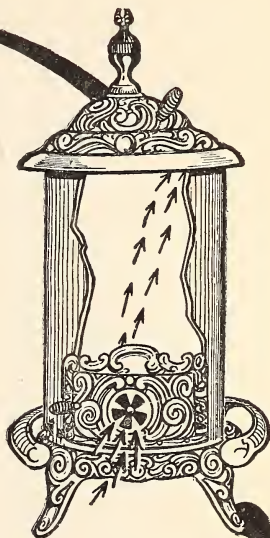
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# *How We Cook in Tennessee.*

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“What does cookery mean?”

*It means the knowledge of all fruits and herbs and balms and spices—it means carefulness, and inventiveness, and watchfulness, and willingness, and readiness of appliance. It means the economy of your great grandmothers and the science of modern chemists—it means much tasting and no wasting.—Ruskin.*

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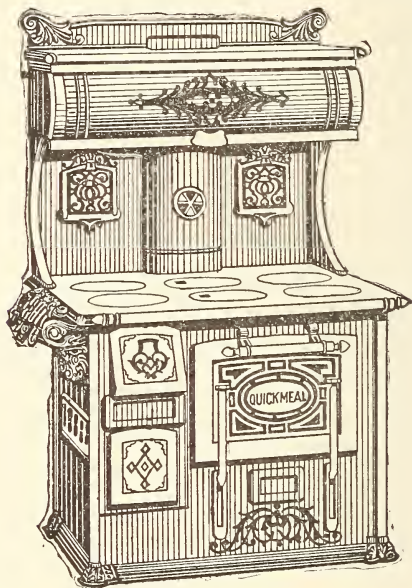
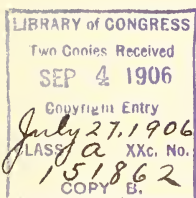
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## SOUPS.

“Soup rejoices the stomach and disposes it to receive other food.”—Sel.

**Consommè.**—Into a frying pan put two tablespoons butter and add four spoons minced onion, two tablespoons each of minced carrot and minced celery; cook slowly twenty minutes, draw over to a hotter part of the stove, and stir till a light brown. Add to this two and one-half quarts hot water in which a fowl has been boiled. Tie in a netting bag half teaspoon of whole black pepper, one bay leaf, one leaf of sage, one sprig of parsley, two whole cloves, one small stick of cinnamon, tiny bit of mace, and put it in the boiling soup. Boil slowly for one hour, then add tablespoon of salt, strain through a cloth and set away to cool. When cold skim off all fat and the soup will be ready to be heated to the boiling point and served as a simple consommè, or it may have any kind of garnish added to it.

**White Soup.**—Three pounds chicken, three quarts cold water, or one quart to one pound; one tablespoon of salt, one tablespoon chopped onion, two tablespoons chopped celery, or one of seed; cut chicken into joints and put into three quarts of cold water and boil for one-half hour; add seasoning and simmer gently until the meat leaves the bone; strain, and when cold remove the fat; this jelly that is left is the stock. For this stock allow one heavy pint of milk; put stock on to boil and milk to heat; melt one tablespoon butter, add tablespoon flour and stir till smooth; pour on this slowly the stock, then add the milk slowly, stirring till smooth, and cook till slightly thickened; season with salt and pepper; into the tureen beat up an egg light and pour the soup on to this

slowly, stirring gently all the time. A delicious soup, and very nice for invalids.

**Bouillon for Twelve.**—Five pounds round of beef, three soup bones; put on with six quarts cold water in a large kettle. Cut beef small and boil all day; strain and stand all night, when the fat should be skimmed off; pepper and salt, three bay leaves, and just before serving one-half glass of sherry wine.—Carrolton (Mo.) Cook Book.

**Celery Bouillon.**—Use one pt. of chopped celery. Boil celery in one qt. water until it is reduced to one pt. Strain out celery, add to the water one qt. of sweet milk. Boil fifteen minutes. Season with butter, salt and pepper to taste.—Mrs. J. L. Nelson.

**Tomato Bouillon with Oysters.**—One can of tomatoes, one and one-half quarts of bouillon, one tablespoonful of chopped onion, one bay leaf, six cloves, one-fourth of a teaspoonful of celery-seed, one-half teaspoonful of peppercorns, one pint of oysters. Mix the ingredients except the oysters, bring to the boiling-point, and let simmer twenty minutes. Strain, cool, and clear. Add the parboiled oysters, and serve in bouillon cups, with small croutons.

**Bouillon.**—Five pounds of lean beef from the middle of the round, two pounds of marrow-bone, three quarts of cold water, one teaspoonful of peppercorns, one tablespoonful of salt, one-third of a cupful each of carrot, turnip, onion and celery, all cut in dice. Wipe the meat with a piece of cheesecloth wrung out of cold water, and cut in inch cubes. Put two-thirds of the meat cubes in a soup kettle, add cold-water, cover, and let soak thirty minutes. Brown the remaining meat cubes in a hot frying-pan with the marrow from the marrow-bone. Put the browned meat and the bone in the kettle. Heat to the boiling point, skim thoroughly, and cook at a temperature below the boiling point for five hours. Add the seasonings and vegetables, cook one hour, strain, cool, and remove the fat, then clear.



**Clear Tomato Soup.**—One can of tomatoes or one quart of fresh tomatoes, one quart of boiling water, two onions; boil one hour; rub one tablespoonful of butter and two of flour together and stir in just before taking from the fire. Add salt and pepper to taste. Strain and serve.—Tested by Mrs. F. R. Bray.

**To Make Clear Tomato Soup.**—Put one can of tomatoes, a pint of water, a slice of onion, a bay leaf, a teaspoonful of salt, a saltspoonful of pepper and a saltspoonful of mace in a saucepan over the fire. Cook for fifteen minutes and add two level tablespoonfuls of butter rubbed to a paste with four level tablespoonfuls of flour. Stir until boiling; strain through a sieve, reheat and serve with croutons. To make croutons, butter slices of bread and cut them into dice. Put these in a pan in the oven; watch them carefully until they are a golden brown.

**Tomato Bisque.**—One quart of tomatoes, one quart of milk; cook the tomatoes some; run through a sifter; put back on stove; add a pinch of soda; salt and pepper to taste, and pour up into the tureen. In a sauce pan put a large tablespoon of butter; when melted add two tablespoons of flour and beat smooth; add quart of milk and one-half dozen stalks of celery; cut in squares; when thick pour into the tureen, stirring the tomatoes until well mixed; serve immediately.

**Tomato Bisque.**—One quart can of tomatoes, one quart new milk, one tablespoonful flour and one heaping tablespoon butter rubbed together. Salt and pepper to taste. Rub tomatoes through a fine colander and put in a porcelain sauce pan with a pinch of soda. Stew for half-hour. Scald milk in another vessel; add flour and butter and stir together until well thickened. When ready to serve, mix with the tomatoes, bring to a sharp boil and serve immediately, adding one spoonful of whipped cream to each bowl.—Mrs. J. E. Ryley.

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**Cream Tomato Soup.**—Use one two-pound can of tomatoes; add to the tomatoes one-half cup of water; put on stove and boil until tomatoes are all to pieces, adding a pinch of soda. Pour tomatoes into a quart of boiling sweet milk. Take out a little milk and dissolve in it one teaspoon flour and one teaspoon sugar, which stir into soup and let boil ten minutes. Add butter, salt and red pepper to taste. Strain through cheesecloth.—Mrs. J. L. Nelson.

**Cream of Tomato Soup.**—To the heated juice of one can of tomatoes strained through a sieve add one quart of sweet milk. Thicken the mixture with a heaping tablespoon of flour and season to taste with cayenne pepper and salt.—A. T. Nance.

**Tomato Purée.**—Juice of three cans of tomatoes; put in saucepan with scant half teaspoon of soda. Let come to a boil and pour in full quart of rich milk. When ready to serve sprinkle over a little cayenne pepper; a little whipped cream to each bowl, added just as you serve, adds to it.—Mrs. Maud King.

**Veal Soup.**—Cook a knuckle of veal covered with cold water, let it simmer two hours, remove the veal, add rice to the broth, when rice is soft add a few sprigs of parsley; season to taste.

**Cream of Celery Soup.**—Wash six green stalks of celery, cut into small pieces, using the leaves as well, cover with one quart of boiling water and boil thirty minutes. Pass through a colander, do not drain, but allow the water to go through with

the celery. Put one quart of milk in a double boiler, add the celery and water, one tablespoon of onion juice; rub one tablespoon of butter and three of flour to a smooth paste, add a little of the soup until a liquid is formed, turn into the boiler. Stir continually until it thickens, then add salt and pepper to taste. Serve immediately.—Mrs. I. B. Tigrett.

**Cream of Corn Soup.**—To one can of cooked corn add one quart of sweet milk (mash the corn as best you can) let it almost come to a boil and strain.—Mrs. J. F. Hirt.

**Corn-Cob Soup.**—Cut corn off of ten or twelve ears of corn, do not cut close. Then put cobs on to boil in cold water to cover; boil one hour. Take out cobs, allow them to cool a little and then put scrapings back into the boiling water. There should be about one quart. Add as much milk, one-half cup of butter, salt, and let boil; then add broken crackers. It is very good.—Miss Guy Leeper.

**Asparagus Soup.**—Parboil the asparagus with as much water as will cover it; then add a quart of milk, butter, salt and thicken with a little flour. It is best to cut the asparagus in small pieces.

**Asparagus Soup.**—Boil chicken in one quart of water, cut into this tender stalks of asparagus, let boil until all substance is out of chicken, season with pepper and salt. Have your tureen ready with pint of rich, fresh cream and a small piece of butter. Strain the boiling liquid into this and season with celery salt. Cut fresh crisp celery in small pieces and serve very hot.

**Cream of Asparagus Soup.**—Heat one can of asparagus, then mash it through a colander. Add to that one quart sweet milk, salt and pepper to taste. Butter size of egg. Cook in a double boiler and let come to a boil.—Mrs. J. A. Crook.

**Cream of Asparagus Soup.**—Take two quarts of fresh sweet milk, two bunches of fresh asparagus; cut the asparagus in one inch lengths and thoroughly cook in water, with a pinch of salt;

let the milk just come to a boil, and add asparagus and three tablespoonfuls of butter, with a teaspoonful of flour rubbed smoothly in; salt to taste, and a dash of cayenne pepper. Serve hot with toasted crackers.

**Potato Soup.**—Seven potatoes cooked in boiling water. Mash the potatoes well and return them to the same water, add pepper and salt, one spoonful of butter and one quart of milk and let come to a boil.

**Potato Soup.**—It is delightful, but must be very carefully prepared. One pound of potatoes, one onion, half a teaspoonful of celery seeds or half a stick of celery, one ounce of dripping, one pint of milk, half pint of water, salt and pepper, one ounce of macaroni. Wash, peel and slice the potatoes; lay them in cold water, to keep them a good color. Peel and slice the onion. If you are using celery seeds, tie them up in a piece of muslin. If celery, wash and clean it. Melt the dripping in a pan; when hot, put in the onion and potato. Stir over the fire for five minutes. Do not let the potatoes brown in the least. Next pour in the water and half the milk, add the celery or seeds, put on the lid and boil gently till the potatoes are quite soft. If you boil the soup very fast the milk and water will boil away, and more will have to be added. Stir the soup frequently. Then take off the soup and rub all through a wire sieve. Rinse out the pan, put back the soup, and add to it half a pint of milk and a seasoning of salt and pepper. Boil well and serve in a hot tureen with the macaroni, which should have been cut into neat, short pieces and boiled in fast-boiling salted water till quite tender.—Mrs. Ida Hall.

**Cream Barley Soup.**—Wash a cup of pearl barley, drain and simmer slowly in two quarts water for three or four hours, adding boiling water from time to time as needed. When barley is tender drain off liquor, of which there should be about three pints. Add to it a portion of the cooked barley grains, salt and a cup of whipped cream.—Battle Creek.



**Barley Soup.**—Cover between two and three pounds of beef with cold water and put on to boil. When boiling, skim it well, then allow it to simmer for three hours. An hour before serving add a cupful of barley, a sliced onion, a bay leaf, a slice of carrot, a stalk of celery, two cloves and a tablespoonful of butter. Mix a tablespoonful of flour to a paste with cold water and stir into the soup just before taking from the fire.

**Cream of Cheese Soup.**—One quart of milk, one small onion, two tablespoons butter, two tablespoons flour, three heaping tablespoons cheese, yolks of two eggs, salt and pepper. Put the milk to boil in a double boiler with onion. Rub the butter and flour together and add to milk. Strain and add the cheese and let it just boil, add the beaten yolks and serve at once with croutons.—Mrs. W. S. Keller.

**Oyster Soup.**—Drain the liquor from the oysters, and bring it to a sharp boil, then skim it. Add one quart of milk to this, a generous lump of butter and two spoons of flour rubbed to a paste, when the milk begins to boil. Put oysters in and let them stay only till the edges begin to curl up. Add salt, and serve at once with oyster crackers.—Mrs. I. B. Tigrett.

**Oyster Soup.**—One quart milk, three dozen oysters, one tablespoon butter, one tablespoon flour, salt and pepper. Let milk come to a boil; work butter and flour together and add to milk. Drop the oysters in just a moment, then pour in tureen on broken up crackers, salt and pepper.—Mrs. J. M. Simmons.

**Oyster Soup.**—One cup sweet milk, one cup water two handfuls cracker dust, juice of two cans oysters; season with salt and pepper, a small lump of butter. Boil twenty minutes and add oysters. The canned oysters should be washed and picked.—Columbian (Tenn.) Cook Book.

**Cream of Corn Soup.**—One can of corn chopped as fine as possible. Put in two cups boiling water and cook half hour. Rub through wire strainer. Put two cups milk in double boiler with two slices of onion and allow to scald. Add corn. Put in

saucepan two tablespoonfuls butter; when melted add two level tablespoons flour. Stir until smooth. Add a little of the soup, and as it thickens a little more, turn all into boiler. Season with salt and pepper. Then cook a few minutes.—Mrs. W. S. Keller.

**Pea Soup.**—Press one pint of peas through a colander. Put one quart of milk on to boil. Take one tablespoon of butter and two of flour, rub together and when milk begins to boil add peas and butter. Stir constantly till it thickens. Add salt and pepper to taste. Serve.—Mrs. W. S. Keller.

**Split Pea Soup.**—Soak one pint split peas in water for twelve hours, drain off water, put peas in saucepan with three pints cold water, two slices bacon, two sprigs of dried mint, a bay leaf, some parsely, an onion stuck with one or two cloves, some whole pepper, and salt to taste. Let the whole boil three hours, then pass the puree through a sieve; make it hot again and serve with dice of bread fried in butter.—Gulf City Cook Book.

**Green Pea Soup.**—Boil one quart peas in two quarts water, add two slices thin bacon. When done mash through a colander; then put back in same water, throwing away bacon. Season with pepper, salt and spoonful butter rolled in flour. Boil well again. Toast some bread cut in slices, put in tureen when soup is served. Two hours will be enough to boil green pea soup.

**Turtle or Terrapin Stew.**—After they are well cleaned, par-boil the meat, then pick it to pieces. Season highly with salt and pepper, cayenne pepper, hard boiled egg, spices, lemon and champagne or other wine. Stew till well done.

**Chicken Stew.**—Cut up a hen, put into a pot of hot water, add one quart fresh okra cut up, six ears of fresh corn (cut off),

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## COOK WITH GAS

one can tomatoes or eight or ten fresh ones, four Irish potatoes, pepper and salt to taste. Boil three hours or longer. Before serving bone the chicken and cut up in small pieces, returning it to the stew. A few strips of breakfast bacon cut very thin adds to the taste. Add the corn one-half hour before the stew is done, as it will grow tough if cooked longer. This stew should be very thick when done. Squirrel stew may be made the same way.—Mrs. S. W. Tucker.

**Squirrel Stew.**—Make the same as chicken stew, using four squirrels to a pot of stew.

**Squirrel Stew for Twenty Gallons.**—Twenty squirrels, five pounds pork, half bushel tomatoes, half bushel potatoes, three quarts okra, six large onions, eight red peppers, three packages corn starch, ten dozen ears corn, three pounds butter, salt and pepper to taste. Boil four or five hours, stirring often.—Mrs. Reavis.

**Vegetable Soup.**—Small soup bone. Start the soup bone to boil in a gallon of water. Crumb two or three biscuits (owing to size) into this water. Take four medium sized Irish potatoes cut in pieces, one pound can of tomatoes, half cup of macaroni broken fine, half cup of okra cut in thin slices, one pint of corn. Put vegetables in a pan and cook until soup water has been reduced by boiling to about one-half gallon, then put in the vegetables and cook until thoroughly done, stirring often. Just before taking up soup put in one-half cup of sweet milk, stirring in well. Season to taste with salt and pepper.—Mrs. T. H. Temple.

**Gumbo.**—One quart tomatoes, one chicken, or two pounds of beef, one onion, three-quarters of a pound of ham, lump of butter, one and one-half pints chopped okra, two tablespoons rice, salt and cayenne pepper to taste. Cut the chicken in small pieces and roll in flour and brown it well in butter. Put it into a soup kettle with the ham, onion and three pints of water and let cook slowly for one-half hour, then add okra, tomatoes and

rice. Boil one and one-half hours. Season to taste and serve.—Mrs. W. S. Keller.

**Gumbo.**—Cut and joint into small pieces a large, preferably, a full grown chicken and generally use two or three sets of giblets. Wash and drain dry in a tea towel and set aside till ready for it. Put in a deep iron skillet a large spoon of lard; when very hot add two tablespoonfuls of flour. Stir constantly till of a rich brown, then put in a medium sized onion, sliced and cut fine. When that is brown, put in the chicken which you let fry with an occasional stir, so that it neither sticks or burns, for ten minutes, add a quart can of tomatoes, or a dozen fresh ones, skinned and cut into pieces. Let the whole stew three or four minutes, then transfer to an iron soup pot. Put to this four quarts of cold water, salt and pepper to taste. After boiling hard set back on the stove and let it boil slowly for four hours. About one hour before serving put in two quarts of okra. Served with boiled rice.—Mrs. W. S. Keller.

**Crab Gumbo.**—Take one dozen large crabs, one cup of butter, and two or three onions. Wash the crabs, taking care to get them free from sand; take off the feelers and gills and divide the crabs into quarters; brown the onions in the butter with two tablespoonfuls of flour. Put in the crabs with about a handful of chopped ham. Fill up the pot with three quarts of cold water. Just before serving sift in about two tablespoonfuls of filè. Do not let it boil after the filè is put in. Serve with rice.

**Gumbo.**—Fry two fowls, old ones are best, with parsley, onions, pepper, salt, and lard or bacon. Put these into the pot with water sufficient for the soup, and boil until the flesh drops off the bone. Just before taking off the fire, add your oysters, and a few minutes after a tablespoonful of gumbo powder, or filè; scraps of ham or fried sausage are an improvement. The gumbo does not require boiling after the filè is put in.

**Okra Gumbo.**—Cut up one chicken, sprinkle with flour, and



fry till brown; then add one onion and one quart of okra, both chopped fine, and fry with the chicken. Pour on three quarts of boiling water, and one pint of prepared tomatoes, and pepper and salt to taste. Boil three hours and serve with rice. The chicken, okra, and onion should be fried in the vessel in which the soup is made, and in a porcelain or tin-lined vessel, as iron discolours the okra.

**To Prepare Filè for Gumbo.**—Gather sassafras leaves as late as possible in the season, before they turn red. Put them in the shade and open air to dry. When perfectly dry pound them, sift the powder, bottle it, and keep tightly corked.

**Gumbo Filè.**—(Mrs. Jefferson Davis' Receipt.)—One old chicken cut into joints and bits; the bones broken, the head and legs omitted; one dozen large oysters with their liquor; three slices of unboiled ham; half an onion cut into slices; a bunch of sweet herbs tied in muslin, a carrot sliced small, four cloves, half-dozen allspice, three pinches of mace, a pinch of nutmeg, two-thirds teaspoon salt (more if the ham has been boiled), a pinch of cayenne pepper, a little more white pepper, one tablespoon of filè. Fry the chicken a light brown. Put in twice as much water as the soup requires; add the seasoning, the ham, the herbs and simmer for several hours. For a 6 o'clock dinner put the gumbo over the fire at 1 o'clock. When the chicken is cooked to shreds, take out the bags of herbs and spice. Put in the oysters, with their liquor, just long enough to plump them. An even tablespoon of filè should be stirred in just as the pot is taken from the stove. The file should not boil. This course must be eaten with rice, a tablespoonful being first put in the soup plate and the gumbo poured over it.

**Filè for Soup.**—Filè is composed of young leaves of sassafras, just as they have attained their maturity, but before they have reached their darkest shade of green. They are dried in the shade by the Indians and finely pulverized. Filè may be obtained from the New Orleans French Market.

**The Way to Make Croutons.**—There is quite an art in making good croutons. Do not fry them; they are greasy and indigestible. Nor must you spread them heavily with butter. Cut stale bread into slices half an inch thick. Trim off the crusts, cut the slices into cubes of half an inch, put them in a pan and toast slowly in the oven until crisp to the very center. Shake frequently.—Mrs. Rorer.

**Marrow Balls.**—(To Serve with Soup.)—Take marrow from bone (half cup) and work in water until like butter, salt, one or two eggs, parsley cut fine, bread crumbs to stiffen to dough, roll in balls, dip in flour. Put in soup and when they rise they are done.

**Noodles.**—One egg for each person, stiffen with as much flour as egg will take and knead well. Roll thin and allow to dry, flour it and cut in narrow strips. Boil in broth fifteen minutes.

**Noodles for Soup.**—One tablespoonful of water, one pinch of salt and one egg. Roll as thin as you can. When nearly dry roll up like a jelly cake and slice off as thin as possible. About twenty minutes before serving soup put in as many noodles as you like.

**Force Meat Balls for Soup.**—Put one cupful of cooked meat through a food or meat cutter, fine plate, add to it one tablespoonful each of salt and thyme, a little cayenne, one teaspoonful of chopped parsley, one teaspoonful of lemon juice and a few drops of onion juice. Add enough of the yolk of one egg to moisten, shape into little balls the size of a nutmeg, roll in flour and brown in hot butter. The best way to brown the balls is to put a little butter in an omelet pan, and when hot put in the balls, shaking them until a nice brown.

## FISH.

“Do not bring disagreeable things to the table in your conversation any more than you would in your dishes.”—Sel.

**Fish.**—In selecting fish, notice if the flesh is firm and hard, the eyes full and prominent, the fins stiff, and the gills red, as all these indications denote their being fresh.

In boiling fish, put it in boiling water, and simmer slowly. It will require one hour for a large one and about twenty minutes for a small one. Be careful to have boiling hot lard when you fry fish. First rub in salt and pepper and meal, then keep covered while frying, as you should do everything that is being fried.

**Steamed Fish.**—Put the fish in a steamer, with its tail in its mouth, the body in a circle; put over a vessel of boiling water, and steam from twenty minutes to half-hour, according to size. When the meat easily separates from the bone it is done. Serve with drawn butter, salt and pepper.

**Broiled Fish.**—Having cleaned the fish thoroughly, wipe dry, and sprinkle with salt and pepper. Broil on a gridiron, over hot coals. When ready to serve, pour over the fish melted butter into which the juice of a lemon has been squeezed. Garnish the dish with sliced lemon. Fish to be broiled must be opened down the back.—Gulf City Cook Book.

**Broiled Fish.**—Clean fish nicely, split it wide open. Put a lump of butter or lard on the stove in a pan to get hot. Lay the fish in the pan, skin side down, sprinkle with pepper and salt and bits of butter. Put the pan in the upper part of the stove and cook it fifteen or twenty minutes. Large white perch, trout or flounders are nice this way, or Spanish mackerel. Garnish with sliced lemon.—Mrs. H. R. Lancaster.

**Fried Red Snapper.**—Cut in thin slices from the bone. Brown four or five crackers and roll them very fine. Beat well three or four eggs, and season them with salt and pepper. Have your lard ready, very hot. Dip the slices in the egg first, and then in the cracker. Have ready some parsley and butter, to make the gravy after the fish is taken out.—Gulf City Cook Book.

**Baked Fish.**—Clean thoroughly, sprinkle with salt an hour before cooking, fill with dressing and sew securely, sprinkle flour over it, baste with butter, place in pan and bake in moderate oven; allow one and one-half hours for good sized fish. Serve with drawn butter sauce. Garnish with sliced lemon.

**Baked Fish.**—Slice three or four lemons and a large onion together. Fill the fish with it, adding about two tablespoonfuls of butter and enough salt to season. Strain the juice from one can of tomatoes over the fish and bake.—Mrs. J. F. Hirt.

**Baked Fish—No. 4.**—Make a dressing of light bread, seasoned with butter, pepper, salt, and onion chopped fine. Fill the fish with this; then put in a pan, sprinkle with flour, and put on a little butter, pepper and salt. Cover with tomatoes, and bake slowly. Pour half a pint of water into the pan, and baste occasionally.

**Baked Red Snapper.**—Make a dressing of bread-crumbs seasoned with butter, pepper and salt and an onion chopped fine. Fill the fish with this, then put it in a pan, on a piece of tin, that it may be lifted out easily. Put on butter, pepper and salt, cover with half can tomatoes, and bake slowly. Pour half pint of water into pan and baste occasionally. When the fish is done slice over it three hard boiled eggs. Stir into the gravy one tablespoon tomato catsup and one tablespoon Worcester sauce. Serve the gravy in a bowl. Bake from half hour to one hour, according to the size of fish.—Mrs. H. R. Lancaster.

**Fish a la Creme.**—Take any kind of fish boiled. Pick the fish to pieces, removing the bones. Mix one pint rich milk with two tablespoons flour, a large tablespoon of butter, salt. Set on the



fire and cook to the thickness of custard. Fill a greased baking dish with alternate layers of fish, powdered crackers and cream, using four crackers. Bake twenty minutes.—Mrs. H. R. Lancaster.

**Fish Pudding.**—Four pounds red snapper. Boil fish in salt water until thoroughly done. Then pull to pieces, removing the bones. Mix with a white sauce like in croquettes, and season highly with salt and pepper. A tin pan the shape of a loaf of bread is best for cooking this pudding. Have the pan well buttered, fill with the fish and put on top of stove another pan with boiling water; let steam for thirty minutes, having all the time a buttered paper over the fish. When ready to serve, turn out on a platter, garnish with parsley. Also surround the pudding with small Irish potatoes. Slice and serve with a Tartar sauce.—Mrs. Ed. Mercer.

**Tartar Sauce.**—Yolks of two eggs, half tea cup olive oil (or butter), three tablespoons vinegar, one of dry mustard, one teaspoon of sugar, quarter teaspoon pepper, 1 teaspoon salt, one tablespoon of chopped pickle, one tablespoon of chopped olives. Put together the same as mayonnaise, adding the chopped ingredients after the mixture is cooked.—Mrs. Ed. Mercer.

**Canned Salmon Loaf.**—Drain off the liquid from a can of salmon, and with a silver fork pick the fish fine, discarding skin and bones. To the fish add half a cup of fine bread crumbs, the yolks of four eggs (beaten light), half a teaspoon of pepper, half a teaspoon of salt, four tablespoons of melted butter, one teaspoon of finely chopped parsley, and lastly, the whites of the eggs, beaten stiff. Turn the mixture into a buttered bakingpan, shaping it into a loaf. Bake half an hour. Remove to a platter and pour over it the following sauce.

**Sauce for Canned Salmon.**—Melt one tablespoon of butter. Stir in one tablespoon of flour, a dash of pepper, and quarter teaspoon of salt. Cook until frothy, then stir in one cup of milk and the fish liquor from the can. Stir until the sauce

boils. Let simmer three or four minutes, then remove from the fire and stir in a beaten egg.—The Boston Cooking School.

**Salmon Draft.**—One can salmon, pour off oil and pick out bones, one cup stale bread crumbs, two small eggs beaten, one tablespoon of butter, salt and pepper to taste, a little lemon juice. Mix well together. Put in a mold or small granite pan and steam one hour, turn out on dish, garnish with parsley and boiled eggs cut in rings. Made a drawn butter gravy with lemon juice and pour over salmon.—Mrs. J. W. Wise.

**Salmon Bake.**—Use one can salmon with bones and skins taken out; grease a bowl, put a layer of salmon, salt and pepper, cracker crumbs, cream dressing, then another layer of salmon, etc., till dish is full, using crumbs on top. Bake a few minutes.—Mrs. T. Lee Agnew.

**Deviled Crabs.**—One can crabs, three hard boiled eggs, pepper, salt, mustard, butter. Add to the crabs one-third as much cracker crumbs, two spoons of butter; pepper, salt and mustard, and eggs chopped fine. Either put back in the top shell and bake, or bake in a greased bowl. A bit of onion is an improvement. Garnish with parsley. Grated ham adds to it.

**Stewed Crabs—No. 3.**—Take one dozen crabs well picked from the shell, after being boiled. Boil one pint of fresh milk, with a teaspoonful of finely chopped onion, one tablespoonful of butter, salt, red and black pepper to taste, a pinch of mace, allspice, and one nutmeg grated, the whites of four hard-boiled eggs chopped fine, the yolks of the same rubbed smooth with a little milk. When this boils, add three or four tablespoonfuls of powdered crackers, and cook until the onions are quite done. Then put in half a pint of fresh cream and the crabs. Let all boil together a few minutes only. Serve with lemon juice and sherry wine to your taste. It is necessary to stew quickly all the time. If too thick, add either milk or cream, whichever is most convenient.—Gulf City Cook Book.

**Buttered Shrimp.**—Take one pint of shrimp picked clean

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from their shells; put them in one and one-half cups of cream sauce and simmer for two minutes; season with salt and pepper.

**Shrimp Salad.**—Boil the shrimp in salt water, and remove the shells. Then make a dressing of the yolks of four hard-boiled eggs, creamed until smooth, one-fourth of a teaspoonful of cayenne pepper, one teaspoonful of black pepper, two tablespoonfuls of mustard, and one of salt, one teacup of vinegar, two tablespoonfuls of olive oil. When thoroughly mixed, pour over the shrimp. This dressing will do for crabs also.—Gulf City Cook Book.

**Crab or Shrimp Patties.**—Take the meat of the crab or shrimp, cut up, season with cream, butter, salt and pepper, make patties of puff paste, run into stove and let brown. While hot fill with meat and dressing.

**Codfish a la Creme.**—Bone carefully required amount of shredded codfish; cover with cold water and let come to a boil. Heat a cupful of milk, stir in butter size of an egg, teaspoon flour, a little salt and white pepper, two well beaten eggs. Remove fish from water, drop into the cream, shake over fire until well mixed, serve in deep, covered dish.

**Creamed Codfish.**—Make a cream dressing of one pint milk, one tablespoon of butter rubbed into flour; into this put one-half can Beardsley's Shredded Codfish. As soon as it boils up, serve on toast. A nice breakfast dish.

**Codfish on Toast.**—Soak a cupful of shredded codfish in cold

water for an hour; let it come to a boil, drain through a colander; turn into the skillet again with a little cold milk; season with butter and pepper, stir smooth a tablespoonful of flour with a little cold milk; add, and let it boil for a moment; pour over buttered toast on a platter.

**Codfish Balls—No. 1.**—Soak the cod in cold water in the morning, or over night. Change the water, and let it scald for an hour. Then boil five or six minutes. Chop very fine, and mix well with potatoes, using equal quantities of fish and potatoes, and adding butter, pepper, and milk, to soften. Make in small cakes and fry in lard.

**Shredded Codfish Balls.**—A delightful breakfast dish. Use shredded codfish, which is already cooked and can be ready at a half hour's notice, an equal bulk of mashed potatoes, work into a stiff batter by adding a lump of butter, and sweet milk, and if you want them very nice, a beaten egg. Flour your hands and make the mixture into balls. Drop into boiling lard or good dripping and fry a light brown. Plainer fish cakes may be made of the codfish and potatoes alone.—Marion Harland.

**Codfish Balls.**—One-quarter pound fish to three-quarter pounds potatoes, one egg to moisten. Season with salt and pepper and fry in hot lard.

**Clams.**—Never boil clams long, as it makes them indigestible; pour boiling water over them, and set them over a hot fire until the shells open, then empty the juice in a sauce pan; add the clams, pepper and very little salt. Serve on shells with drawn butter.

**Clam Chowder.**—Wash the clams, put them into a pan, turn boiling water over them, cover and let stand fifteen minutes; take out and cut off the black heads, flour them and season with a little nutmeg, mace, pepper and salt. Take three quarts of the liquor, put into a saucepan to boil. To one-half pound of butter rub well three tablespoonfuls of flour and stir it into

the liquor. Put in the clams and let boil fifteen minutes. If you like add one pint of cream or milk.

**Frogs.**—The hind legs are the only part used; skin and wash them, roll them in cracker dust, then in beaten eggs, then again in cracker dust. Have in frying pan some hot butter, lay them in and fry a golden brown; garnish with slices of lemon and sprigs of parsley.

**Baked Mackerel.**—Cut the neatly dressed mackerel in halves and dip each half in flour. Put these in a buttered baking-dish and add a few bits of butter here and there. Bake for about half an hour, or until the surface is delicately browned. Cream two teaspoonfuls of butter. Work into it one teaspoonful of chopped parsley, a few grains of salt and a tablespoonful of lemon juice. Put this in small bits over the fish and serve at once.—The Boston Cooking School.

**To Cook Salt Mackerel.**—Soak the fish over night in plenty of fresh water. In the morning drain off the water; put in a skillet of cold water and when it comes to a boil it will be done; dress with melted butter.

**How Salt Fish Should be Freshened.**—Mackerel, or any other salt fish, should be soaked in fresh water, with the flesh side down, as the salt falls to the bottom. If the skin is down, the fish comes out nearly as salty as when put in.



## OYSTERS.

**Fried Oysters—No. 1.**—Select large oysters, drain and spread on a cloth to absorb all moisture. Beat well two or three eggs, and season them with pepper and salt. Roll some crackers, and dip the oysters in the egg and then in the crumbs, then again in the egg and cracker crumbs. Drop into boiling lard, sufficient to cover them, and cook till of a light brown.

**Fried Oysters—No. 2.**—Drain large oysters and lay on a napkin. Beat well two eggs, and season with pepper and salt. Dip one oyster at a time first in the egg and then in cornmeal. Drop in boiling lard and fry a light brown.

**Fried Oysters—No. 3.**—A certain Boston hotel is famous for its fried oysters. Instead of rolling the shellfish in egg and crumbs the chef washes them, dries them thoroughly and dips them in a thin, highly seasoned oil mayonnaise, then in crumbs. This process gives oysters a flavor which is indescribably piquant.

**Fried Oysters.**—Drain through a sieve; beat up two or three eggs; sprinkle salt and pepper over oysters; then dip each oyster into the egg and then bread crumbs. Have a hot skillet or pot; put equal parts of butter and lard, or all lard, into the pan, take out when brown on a wire spoon or egg beater. They are equally as good dipped in meal and fried, but will not look as large.

**Fried Oysters.**—Select fine, large oysters for this; lay them on a clean cloth to drain, then dip each first in salted and peppered cracker-dust, next in the yolk of an egg beaten up with one tablespoonful of cold water, and then again in the crumbs. Let them stand on ice or in a cold place for thirty minutes, arranging them on a platter so that they shall not crowd one

another. Fry them to a good brown in boiling lard, cooking only a few at a time, and draining them on soft paper before putting them in the dish.

**Oyster Loaf.**—Very good for supper or luncheon. Buy a stale loaf of Vienna bread, and after cutting off a slice from the top, scoop out the crumbs, or most of them. There should be a good half-inch of bread left inside the crusty shell. Drain a quart of oysters, season with salt, a little Tabasco or red pepper, and a tablespoonful of catsup. Fill the loaf with the oysters, and dot well with bits of butter. Replace the slice cut from the top. Bake in a rather quick oven for twenty-five minutes, basting frequently with the oyster liquor. Better moisten the loaf with the oyster liquor before placing in the oven. Serve with a cream sauce.

**Oyster Loaves.**—Cut off carefully the end of a loaf of baker's bread, reserving the end; scoop out the crumb inside the loaf, leaving the crust entire. Fill the loaf with hot oysters, fried as in No. 1, leaving room for slices of pickle. Carefully replace the end cut off. If the oysters are hot, and the loaf well covered, they can be carried quite a distance, or eaten some time after being prepared, without getting cold. This is nice for a hasty lunch or a late supper. One dozen oysters will fill an ordinary sized loaf.—Gulf City Cook Book.

**Oyster Stew.**—Take one quart of oysters, put the liquor in a stew pan, let it boil up and skim carefully; put in two quarts of milk, let come to a boil. Add the oysters; as soon as they begin to curl up, take off the fire; put in one tablespoonful of butter and salt to taste.

**Stewed Oysters—No. 2.**—Take one hundred oysters and strain the liquor to remove any fragments of shell. Measure the liquor, and take an equal quantity of sweet milk; boil them in separate vessels. To the oyster liquor add a teacupful of cracker crumbs, salt and pepper to taste, and a large tablespoonful of butter. When this has boiled a few minutes add the

oysters, which require about five minutes to cook. Pour in a dish, and add the boiling milk last.

**Oyster Bisque.**—Heat the liquor from one quart of oysters, and cook in it the oysters chopped to a medium fineness. Three minutes should cook them. Have ready in another vessel one cupful of milk which has been thickened with one heaping tablespoonful of flour and butter, and stir the oysters and liquor into this. Add one-half cupful of cracker crumbs, boil up once, season with salt and pepper, and serve.

**Scalloped Oysters.**—Do not drain the liquor from the oysters but fork them out as you use them; in that way as much liquor as you require adheres to them. Oysters part with a good deal of moisture in cooking, and if the mixture is too wet it is not good. Cover the bottom of a well buttered dish with cracker crumbs, dust over a little salt and pepper, and put bits of butter over the crumbs; next put a layer of oysters, alternating with cracker crumbs till the dish is filled, putting crumbs on top at last. Bake till brown.—Mrs. Sam Lancaster.

**Grilled Oysters.**—Drain oysters in a colander and drop them with a little butter into a hot pan on the range. They will ruffle in a few moments; then toss them lightly about that they may ruffle and plump on both sides. On a platter arrange toast which has been browned and nicely buttered. On each slice of toast place a small heap of oysters which have been kept hot; then pour over all the liquid and melted butter, seasoned with a pinch of pepper and salt.—Mrs. J. E. Ryley.

**Broiled Oysters.**—Dip fresh oysters into half bread and half cracker dust, broil in butter for nearly two and one-half minutes on each side. Season to taste and serve on toast.

**Steamed Oysters.**—Put nice oysters in round dish, season with butter, salt and pepper; set in a steamer over boiling water, steam until they begin to curl.

**Steamed Oysters.**—Turn the oysters into a steamer over a pot of boiling water; let them steam for half an hour, stirring

occasionally. Serve in a hot dish with pepper, salt, and plenty of butter.—Gulf City Cook Book.

**Steamed Oysters.**—Place a sieve over a pot of boiling water. Place in sieve the oysters. Cover top closely. Let steam until plump. Use liquor from oysters for dressing, adding to it butter, a little flour, salt and pepper. Let this come to a boil. Arrange oysters on pieces of toast on platter and pour dressing over them. Serve very hot. Very fine.—Mrs. J. L. Nelson.

**Deviled Oysters.**—Wipe the oysters dry and lay in a dish with a mixture of melted butter and cayenne pepper, or pepper sauce and lemon juice. Let them lie in this ten minutes, turning them frequently. Lay out and roll with cracker crumbs, then in a beaten egg, then in the crumbs and fry in hot butter and lard, half and half.—Miss Bruce Harris.

**Fine Oyster Pie.**—Make a rich puff paste, grease a baking dish and line with paste, season one quart oysters with salt, pepper, half pound of butter and half teacup bread crumbs. Put this in the oysters (without the liquor) and cover with paste (in strips), bake half hour. If in baking, the crust browns too fast, put over it a paper doubled. If too dry pour over it some of the liquor, which must be boiled. Serve immediately, as paste is better when just from the oven.—Mrs. S. A. Adkisson.

**Oyster Patties.**—Cover the bottom and sides of patty pans with dough, the same as for pie crust; then put the crust over the top and pinch the edges together. Bake in quick oven. Take as many oysters as you have patties, stew them; add a teaspoon of butter and a teaspoon of flour rubbed with a little salt, two tablespoons of cream, a pinch of cayenne and pounded mace. Mix well and open the patties and fill with mixture; serve hot.

**Oyster Patès.**—For the filling of these, make a sauce by cooking together in a fryingpan one tablespoonful of butter and one heaping tablespoonful of flour. When they begin to bubble

pour upon them one gill of oyster liquor and one gill of cream—making one-half pint of fluid in all. Stir until the sauce is thick and boiling, then drop in the oysters, and cook until they ruffle. Season with salt, white pepper and just a suspicion of mace, add a well-beaten egg a drop at a time, cook just a minute longer, take from the fire, and put into the patè cases, which should be hot. This is enough sauce for a solid pint of oysters. Choose rather small oysters for this. If large, cut them in half.

**Oyster Patès.**—Stew some large oysters with a few cloves, some yolks of eggs boiled hard and grated, a little butter, and as much liquor from the oysters as will cover them. When stewed a few minutes take out of the pan to cool. Have shells of puff paste, baked in patty tins and lay two or three oysters in each.

**Oyster Cocktail.**—Two quarts oysters well chilled, four tablespoons horse-radish, four tablespoons vinegar, four tablespoons Worcester sauce, eight tablespoons lemon juice, four tablespoons tomato catsup, two teaspoons Tabasco sauce, two teaspoons salt.—Mrs. C. P. Black.

**Oyster Cocktail.**—Bury small oysters in ice until needed. Have the tall slender glasses in which they are to be served laid in ice also, that they may be thoroughly chilled. Make a sauce of two tablespoons of tomato catsup, one dozen drops of Tabasco sauce, juice of one lemon, one saltspoon of grated horse-radish and a dash each of salt and pepper. Add two tablespoons of oyster liquor, mix thoroughly and set on the ice until cold. Put five oysters in the bottom of each chilled glass, pour the sauce upon them. Serve. Used crushed ice on top.—Miss Katherine Bray.



## FISH AND MEAT SAUCES.

### SAUCES ONE OF THE FINE ARTS OF COOKERY.

An untrained cook with an untrained palate cannot make a perfect sauce. Sauces and soups are the fine arts of cookery, and the person who undertakes them must understand tastes and flavors, as well as chemistry. Cold butter put into a hot saucepan spoils the sauce; saucepan and butter must heat slowly together, and the butter must not be left to boil, or both flavor and digestibility are spoiled. An iron saucepan will not produce a delicate sauce. Keep a dainty white granite pan especially for sauces.

Each sauce should be fitted or adapted to the vegetable or meat or fish with which it is to be served. Fish requires a slightly acid sauce; for it either lemon juice or vinegar may be used. Roots used as vegetables, such as turnips, carrots, etc., not containing much nourishment, may be covered with a cream or an egg sauce. Asparagus, summer squash, cooked radishes, artichokes are better with sauce Hollandaise.

The chief causes of failure in even the more simple sauces are the use of inferior materials, and the lack of constant stirring, and careful attention while the sauce is heating. Lard or suet cannot be substituted for good, sweet butter. Corn starch or coarse flour will not take the place of fine flour. Ingredients must be carefully measured.—Mrs. Rorer.

**Mint Sauce for Lamb.**—Three tablespoonfuls of chopped mint, three tablespoonfuls of brown sugar, half pint of vinegar and a saltspoonful of salt. Stir well until the sugar is dissolved. Do not heat.—Mrs. J. E. Ryley.

**Mint Jelly.**—Let one tablespoonful of granulated gelatine stand for some time in cold water to cover. Boil one cup of

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granulated sugar and one cup of vinegar until thickened slightly (about five minutes after boiling begins). Add the softened gelatine and one-quarter teaspoonful each of salt and pepper, and stir until the gelatine is dissolved. Then add three-quarters cup of mint leaves, chopped fine. Set the dish into another of ice water and stir occasionally until the mixture begins to thicken, then turn into a mold or jelly glass and set aside to become firm. When turned from the mold garnish the dish with the tips from two or three stalks of mint.—The Boston Cooking School.

**Mint Jelly (for Cold Lamb.)**—Half a box of Knox's gelatine; half a cup of cold water; two bunches of mint; two and one-half cups of boiling water; juice of two lemons; one cup of sugar. Soak the gelatine five minutes in the cold water; wash and dry the mint and let it stand in the boiling water half an hour on the back of the range. Add the sugar to the gelatine and pour the water from the mint over the whole; let it dissolve, then strain and when cool add the lemon juice and pour into a mold.

**Cranberry Sauce.**—Remove all soft berries and wash thoroughly. To one and one-half pounds fruit stew in one pint water for fifteen minutes or until quite soft. Strain through wire sieve, add three-quarters pound of sugar, stirred into the pulp. Serve after it cools. It may be served without straining, but is considered nicer if strained.

**Cranberry Sauce.**—Put one quart of cranberries over the fire in enough cold water to cover them. One half pint should be sufficient. Let them cook slowly until broken to pieces. Then add one pound of sugar; stir until this melts, then take from the fire, put into a mold, and set aside to cool. This is the real old-fashioned cranberry sauce preferred by many to the jelly from which the berries have been removed.

**Caper Sauce.**—Melt a quarter of a pound of butter with a tablespoonful of flour; add a pint of sweet milk, let it come to a boil; season with salt and pepper, then add a teacup of capers, and four eggs boiled hard and minced fine. Cucumber pickles, well minced, make a nice substitute. This is a nice sauce for boiled meats.—Gulf City Cook Book.

**Caper Sauce.**—Make one cupful of drawn butter, or mayonnaise if preferred, chop up some capers and add to it. Nasturtium or pickle may be used instead of capers.—Lebanon (Tenn.) Cook Book.

**Mushroom Sauce.**—Rub together one tablespoon flour and two tablespoons butter, and add one cup cream; heat not quite to boiling; take off and add one cup chopped mushrooms, a dash of cayenne pepper and a pinch of salt.

**Mushroom Sauce.**—Melt two ounces butter in a saucepan, add one tablespoon flour; cook and stir three minutes; add one pint boiling water and one teaspoon beef extract, stir well and add one can mushrooms; season with salt and pepper. Cook fifteen minutes. Add last one teaspoon lemon juice and serve.

**Nut Conserve.**—This is a novel and delicious conserve and should be in every storeroom. Thinly slice twelve large oranges, add the juice and grated rind of four lemons, six pounds of raisins seeded and chopped, three pounds of English walnuts and a pound and a half of blanched chopped almonds. Dissolve seven pounds of sugar in two pints of grape juice, add the above mentioned ingredients and simmer very slowly until

reduced to a thick marmalade. Put in glasses and seal. Serve with game or the roast.

**Mushroom Sauce.**—Take a pint of mushrooms; remove the outside skins if fresh, if canned they are ready for use; stew them slowly in milk or cream, seasoning with pepper, salt, and a spoonful of butter rolled in flour; stew them until they are tender, stirring them with a silver spoon. This sauce served with beefsteak or chicken boiled is very good.—Gulf City Cook Book.

**Mushroom Sauce.**—Wash a pint of small button mushrooms, remove the stems and outside skins, stew them slowly in veal gravy or milk or cream, adding an onion, and seasoning with pepper, salt and a little butter rolled in flour. Their flavor will be heightened by salting a few the night before, to extract the juice. In dressing mushrooms, only those of a dull pearl color on the outside and the under part tinged with pale pink should be selected. If there is a poisonous one among them, the onion in the sauce will turn black. In such a case throw the whole away. Used for poultry, beef or fish.—White House Cook Book.

**Tartar Sauce for Fish.**—One tablespoon sugar, one tablespoon lemon juice, one teaspoon Worcester sauce. Put together in a bowl over hot water. One-fourth cup of browned butter, strained into the liquid.—Columbia (Tenn.) Cook Book.

**Hollandaise Sauce.**—Cream one-half cup butter, add yolks two eggs and beat well, then add the juice of half a lemon, one saltspoon salt, and a few grains of cayenne. Just before serving add slowly one-third cup of boiling water and cook over hot water slightly thick. This sauce, if well made, is particularly nice to serve with fish.

**Onion Sauce.**—Put six sliced onions in a saucepan with three tablespoons of butter, one teaspoon salt, same of sugar, half teaspoon ground pepper; cook slowly till it thickens to a pulp, stirring constantly. Then add one pint of milk, thickened with one tablespoon of flour. Boil till thick, strain through a coarse sieve and serve.

**Horseradish Sauce.**—Mix together one teaspoon mustard, half cup vinegar, a heaping tablespoon of sugar, one cup grated horseradish and a little salt.

**Brown Sauce for Meats.**—Put a tablespoon of butter in a fryingpan and slice an onion into it. When it browns, add teacup hot water, tablespoon Worcester sauce and juice of a lemon, salt and pepper to taste. Serve with croquettes.

**Brown Sauce.**—Slice a large onion and fry in butter till brown, then cover the onion with rich brown gravy which is left from roast beef, add mustard, salt and pepper, and if you like, a tablespoonful of Worcester sauce; let this boil up, and if too thick, thin it with a little stock or gravy, or even a little hot water with butter. Pour this when done through a fine sieve. Of course a larger quantity can be prepared at once than is mentioned here.—White House Cook Book.

**Lemon Pecan Sauce for Meat.**—Boil eight cloves in one cup of stock ten minutes. Remove cloves and cool stock. Mix part of stock with two level tablespoons of flour until smooth. Put the yolks of two eggs in a small pan and beat until creamy. Add all the stock, one teaspoon of salt and one saltspoon of pepper, two tablespoons of lemon juice and cook, stirring constantly until of the consistency of custard; or a double boiler may be used. Remove from the fire and add one-quarter cup of pecans.

**Bechamel Sauce.**—Put three tablespoonfuls of butter in a saucepan; add three tablespoonfuls of sifted flour, quarter of a teaspoonful of nutmeg, ten pepper-corns, a teaspoonful of salt; beat all well together; then add to this three slices of onion, two slices of carrot, two sprigs of parsley, two of thyme, a bay leaf and half a dozen mushrooms cut up. Moisten the whole with a pint of stock or water and a cup of sweet cream. Set it on the stove and cook slowly for half of an hour, watching closely that it does not burn; then strain through a sieve. Most excellent with roast veal, meats and fish.—St. Charles Hotel, New Orleans.



## MEATS.

“I pray you, O excellent wife! cumber not yourself and me to get a curiously rich dinner for this man and woman who have just alighted at our gate \* \* \* These things, if they are desirous of them, they can get for a few shillings at any village inn; but rather let that stranger see, if he will, in your looks, accents, and behavior, your heart and earnestness, your thought and will, that which he cannot buy at any price in any city, and which he may travel miles and dine sparingly and sleep hardly to behold.”—Emerson.

Meats should be put in boiling water to set the juices. Cold water should only be used for corned meats and soups. Ham should boil twenty minutes to the pound, corned beef twenty minutes, mutton about fifteen minutes. Should the meat be tough add a little vinegar to the water.

### CARVING MEATS.

Meats, as a rule, should be carved in thin slices so as to include lean and fat, and always, when practicable, across the grain.

### GARNISHES.

These are very necessary in ornamenting all dishes, as they make them more appetizing and more attractive.

For sardines, raw oysters, boiled fowl, turkey, fish, roast veal, steaks, salads, use lemon slices cut very thin.

For cold meats, salads, poultry, steaks, fish, chops and cutlets, use parsley and celery tops, or lettuce can be used with a very pleasing effect.

For cold corned beef sliced, gherkins or large pickles cut crosswise.











Watercresses may be used for fowls.

For scalloped oysters use parsley, celery tops or lettuce.

Cold ham sliced thin, cold hard boiled eggs sliced; cut in fancy shapes, different colored vegetables are used around almost any dish of meat or fish.

Balls made of boiled rice, with a little jelly on each, are very attractive around a plate of cold meat.

On a roast of sirloin of beef use potato croquettes or Saratoga chips.

**To Boil a Ham.**—Put on ham boiler half full water, put the ham in, skin side up. Time the ham when the water begins to boil; keep the pot boiling constantly for four hours if it is a ten or twelve pound ham. If water boils out, add more boiling water from tea kettle. Skin the ham while hot, cover it over with brown sugar and bake till a light brown—about half hour. Never cut ham until it is cold.—Mrs. H. R. Lancaster.

**Boiled Ham.**—While ham is boiling add one cup molasses and one tablespoon black pepper. When it is done, remove the skin, and spread on a paste made of one egg, two tablespoons sugar, half teaspoon mustard, salt and pepper; stick a few cloves about in it, put in oven and bake brown, about half hour.—Mrs. I. B. Tigrett.

**Ham Balls.**—Chop cold ham very fine, add an egg for each person and a little flour; beat well together and make in balls and fry in butter.—Mrs. Rebecca Tucker.

**Fried Ham.**—Take slices of ham, throw them in boiling water for a few minutes, wipe them off; put in a hot frying pan, and let brown nicely; lay the slices on a dish; pour into the gravy half teacup new milk and some pepper; boil up and serve.

**Ham Toast.**—Take a quarter of a pound of lean ham chopped fine, the yolks of three eggs well beaten, quarter of a pound of butter, two tablespoonfuls of cream, and a little red pepper; stir this over the fire until it thickens, and then spread on hot toast.—Gulf City Cook Book.

**Ham Toast.**—Grind ham, add one or two well beaten eggs, a little mustard and butter, two tablespoons cream; mix and heat it; serve thick on buttered toast which has been lightly dipped in hot water.—Mrs. H. R. Lancaster.

**Roast Pork.**—Score the skin in strips quarter inch apart, salt and pepper, place in roastingpan, with sufficient water to keep from burning; a four pound roast should cook in one and one-half hours. Make a gravy of drippings (skimming off the heavy grease) by adding a little flour and water. Sweet potatoes are nice baked with pork roast.

**To Boil Fresh Pork Ham.**—Take sufficient boiling water to cover the ham. Put in this two quarts of salt, one-half cup of dark molasses or brown sugar, a handful of whole black pepper, saltpeter the size of a large pea. Put the ham in this boiling mixture, and boil until thoroughly done, which will probably be when the meat leaves the knuckle-bone. Let this cool in the water in which it is boiled, as all corned meats should.—Gulf City Cook Book.

**Barbecue.**—Buy a four pound pig roast. Boil until tender, adding three pods of pepper and one teaspoonful of salt. Have on stove one-half cup boiling vinegar, to which has been added pepper, salt and one tablespoonful of butter. Place meat in pan, bake until brown, basting constantly with gravy.—Mrs. B. O. Snider.

**Barbecued Pork.**—Have a nice ham of fresh pork, parboil it well, season with red pepper and salt. Put in the roasting pan, score the skin in checks. Have a cup of vinegar and a cup of the water in which it was boiled to baste it with frequently. Allow it to brown nicely.

**Pork Tenderloins.**—Tenderloins should be fried; salt, pepper and roll in flour; fry in hot lard and serve with a nice brown gravy of what remains in the skillet, either with fresh milk or water, and serve with them.

**Pork Steak.**—Pepper and salt and flour the steak; have

grease hot in fryingpan. Put steak in and cover fryingpan with a lid till the steak is a nice brown; turn it over and cook for a few minutes over a moderate fire, till the other side is brown. Pork steak does not require pounding.

**To Cook a Pig's Head.**—Parboil it for half an hour, then take it out, wash and scrape off the scum; then put on again and cover with fresh water and boil till perfectly done and the water reduced by boiling till just enough for gravy. Dress with hard-boiled eggs sliced; decorate with parsley. It takes from breakfast till dinner, say four or five hours, to cook it enough; add water when needed. Clean the head well at first, soak it in salt and water over night so it will be white and gravy light color.—Mrs. Dr. Jackson.

**Pig's Head Pudding.**—Boil one small pig's head until thoroughly done, then remove bones and cut fine with a meat chopper. Mix with four hard-boiled eggs one and one-half cups of cracker crumbs and a little sweet milk. Season with butter, pepper, salt and celery seed. Put in pan and bake until done and serve hot.—Mrs. Ross Witherspoon.

**Pig Head Pudding.**—Boil the face of hoghead, or a small pig head, till bones drop out, cut meat up very fine, add three eggs, one cup sweet milk, two cups bread crumbs, one ounce water head was boiled in, salt and pepper to taste, bake to a light brown, about half hour.—Mrs. T. J. Deupree.

**Scrapple.**—Boil a pig's head two hours in four quarts water, with a little sage, salt and pepper; cut the flesh from the bones, mince it fine and return it to the liquor; add enough sifted cornmeal to thicken; simmer two hours, when it should be like soft mush, not too thick to pour; put in pans; when cold and stiff it is sliced and fried for breakfast.—Lebanon (Tenn.) Cook Book.

**Souse.**—Clean and soak for twelve hours a pig's head and feet; boil until the meat is ready to fall from the bones; take the meat and put in a chopping bowl, chop all together, adding

salt, black and red pepper and sage; put into a large flat bowl and press with weights. This makes a nice breakfast dish, cut into slices, dipped in meal or batter and fried in hot fat.—Lebanon (Tenn.) Cook Book.

**Sausage Meat.**—For sixty pounds of sausage. Grind the meat twice; season with one and one-half pounds salt, one cup pulverized sage, three tablespoons cayenne pepper, two tablespoons black pepper and work well. Add more seasoning if preferred. Make a number of sacks eighteen inches long and four or five inches wide and stuff the sausage into them very tight and tie them securely at the top. Roll the bags in meal while they are moist and hang them up. They will keep all winter just as fresh as when first made.—Mrs. Albert Johnson.

**Proportions for Sausage Meat.**—Twenty-two pounds meat should have half pound of salt, three heaped tablespoonfuls of sage, three of pepper and two of thyme.—Mrs. H. R. Lancaster.

**Sausage.**—In making sausage, allow one-third fat to two-thirds lean. Grind through a sausage-grinder, and season to taste with pepper, salt, and powdered sage leaves. Make in small cakes, and fry without lard.

**Spare-Rib.**—Crack the ribs across the middle; rub them over with salt and sprinkle with pepper; place them in a dripping pan, with a little water; place them inside the oven, and baste a few times. Let cook on both sides, and brown a little.—Lebanon (Tenn.) Cook Book.

**Back-Bone Stew.**—Cut the bone in pieces and boil in a deep vessel with water to cover it well; when done, season it with salt, black and red pepper, and make a nice gravy thickened with flour.—Mrs. J. C. Edenton.

**Round Roll Steaks.**—Take thin cut of round steak, cut into strips three inches wide and eight inches long, salt and pepper well, cut bacon in small blocks and chop one onion; place some of the bacon and onion in each strip of meat, roll and tie with strong thread; place a piece of butter size of an egg in good-

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size boiler; when browned put in meat; keep turning meat till brown; then add a little water. Let cook three hours. Care must be taken not to let it burn.—Mrs. H. J. Vandenbrook.

**Broiled Steak.**—Have frying pan very hot (but not a particle of grease), and lay the steak in, and when well seared over, turn the other side. When sufficiently cooked, put it on a warm platter; season both sides with salt, pepper and butter, garnish with lemon, parsley, lettuce or watercress.—Tennessee Cook Book.

**To Broil Steak.**—Select a good porter house or sirloin about an inch thick. Trim off the fat and throw it into a hot skillet. Put steak on and let remain on one side only long enough to sear it and turn. Turn every few seconds till done to taste. Have platter hot with lump of butter in it. When steak is done dip in this butter and turn over. Pour over the steak what gravy there may be in the skillet and send at once to table.—Mrs. J. E. Ryley.

**Beefsteak.**—Have frying pan very hot, rub over the bottom with butter, then place steak or chops in it, turning often until cooked through. Take up on a warm platter and season both sides with salt, pepper and butter. Serve hot.

**Beefsteak and Onions.**—Broil steak in the usual way; have ready in a frying pan a dozen onions cut in slices and fried brown. Dish your steak and lay onions thickly over the top. Cover and let stand five minutes and serve hot.



**Fried Steak.**—Pound steak, pepper and salt it, then lightly dip it in flour, both sides, fry in hot lard, browning both sides. When done take out steak, add a little boiling water, then sprinkle dry flour in it, stirring constantly. Pour over the steak and serve hot.

**Fried Beefsteak—No. 2.**—Sirloin steaks are much the best for frying or broiling. Lay the steak in a frying pan of hot lard or butter, after it has been dredged with flour and well sprinkled with pepper. Turn it frequently, until both sides are brown. When nearly done, sprinkle with salt. If onions are desired, slice enough of them to cover the steak and fry with the meat. After taking the meat out, add a cup of boiling water and thicken with brown flour for gravy.

**Mock Duck.**—Take a good round steak. Make a stuffing of mashed potatoes and onions, well seasoned with salt, pepper and butter. Place in the center of the steak, fold over and sew or tie. Place in a pan with some water and several lumps of butter. Place upon the top of the meat several slices of breakfast bacon. Baste often and roast a rich brown.

**Hamburger Steak.**—Take one pound of round steak without flat or stringy pieces; grind it up fine; season with pepper, salt and a little onion. Make into cakes as large as a biscuit, but flat. Have ready a frying pan with hot lard, or butter is better. Fry the steak brown. Garnish with celery and two or three slices of lemon on the meat.

**Creole Steak.**—Make a sauce of half can of tomatoes seasoned highly with pepper and salt, and run through a colander after it is cooked, to remove seed; pour over nice broiled steak and let cook a moment; garnish with sliced lemon.—Mrs. James Pope.

**Frizzled Beef.**—Cold roast beef may be sliced very thin. Have ready hot frying pan with a lump of butter in it. Put the sliced beef in it, allowing to remain a moment, then turn and brown the other side. This is very appetizing.



**Boiled Beef Tongue.**—Wash a fresh tongue, and just cover it with water in a pot; a cupful of salt will do for three tongues if you have that number to boil; add a small red pepper and cloves; as water evaporates add more water so as to keep tongue nearly covered till done—when it can easily be pierced with a fork. Skin it and set away to cool. Slice very thin.—Mrs. H. R. Lancaster.

**To Cure a Dozen Tongues.**—Soak the tongues one hour in cold water to extract the blood. Cut off most of the root. Mix one-quarter of pound brown sugar, one pint salt. Put the tongue with this and put them in a tight barrel. Make a pickle that will bear an egg; when cold pour over them; turn them every three days; then smoke them two days and hang up in a dry place, boil and skim the brine and it will do for a round of beef.

**Roast Beef.**—The sirloin is the best piece of beef for roasting. Rub over the meat a little lard and put in a covered baking pan with some water in the pan. When half done sprinkle with salt, pepper and flour; see that the water does not all boil out, and add more if necessary. To make gravy, take out the meat, thicken the juice in the pan, season with pepper and salt to taste. Serve gravy in a gravy dish.

**Roast Beef.**—The sirloin is the best piece of beef for roasting. Rub over the meat a little lard, and put in a baking pan with the bone side down. When half done, sprinkle with pepper, salt and flour, and baste frequently with the drippings. To make the gravy, remove the meat, and if there is not sufficient juice, add a little water and thicken with flour; season with pepper and salt to taste. Serve the gravy in a gravy dish.—Gulf City Cook Book.

**Scalloped Beef.**—One pint cooked beef chopped fine, season with salt and pepper, stir in three eggs lightly beaten, two tablespoons of stock or milk, one tablespoon melted butter. Bake in muffin rings for twenty minutes.

**Cold Roast Warmed with Tomatoes.**—Cut up an onion and fry in a pot with two tablespoons butter, and when it begins to brown pour in a quart can of tomatoes (mash them) and one pint water, cut up one and one-half pounds cold meat in slices and drop them in. Season with salt, black pepper and a pod of red pepper. If necessary thicken the gravy.

**Beef Cakes.**—Cut enough meat from your cold roast of beef to make on pint when put through a meat cutter, with two small onions. Add to this two tablespoonfuls of tomato catsup, one cup of fine bread crumbs and one-half cup of gravy. Mix thoroughly and mold into cakes; sprinkle with bread crumbs and bake to a delicate brown. When cold, arrange on a large platter, pour a tablespoonful of mayonnaise over each and stick a spring of parsley in the center of every cake.

**Corned Beef Hash.**—When you have tired of having corned beef sliced thin and served cold, try this method of preparing the scraps for serving hot: Put the cold meat through a meat cutter, and to one cupful of meat add two cupfuls of cold boiled potatoes, also chopped fine. Mix in one teaspoonful of dry mustard and a little pepper. Put a piece of butter the size of a walnut in the frying pan, and when melted put in the hash, pressing it down smoothly all over the pan. Pour in hot water enough to moisten it slightly and let it cook slowly without boiling until nicely browned on the bottom. Turn it out on a platter, garnish with slices of pickled cucumber and serve hot.

**German Hash.**—One can salmon, three large Irish potatoes, mash well together the salmon and potatoes, mix in butter, salt and pepper to taste. Shape into a loaf and bake. Use with a sauce made as follows: One cup milk, two hard boiled eggs chopped fine. Add butter, pepper and salt to taste.

**Creole Roast.**—Use a rump roast of not less than four or five pounds. Boil as a pot roast with two teacups water. Add half can of tomatoes, seasoned highly with pepper, salt and a little

onion. Add slices of lemon just before taking it up.—Mrs. James E. Pope.

**Beef Loaf.**—Two pounds steak ground, one teaspoon black pepper, half teaspoon red pepper, one dessert spoon of salt, half teaspoon of celery seed, enough chopped onion to season. Mix together with cracker crumbs. Roll in a long loaf. Bake in a pan with a little water and butter size of egg. Baste well when cooking. Garnish with parsley and serve with a tomato sauce.—Miss Pattie Crook.

**Meat Loaf.**—Grind one pound round steak, chop half of an onion fine, butter the size of egg, salt and pepper to season and make a loaf with your hands, put in a pan, sprinkle with bread crumbs and pour in it one egg that has been beaten enough to mix it. Pour a cup of water around the loaf and bake in a moderately warm oven till brown and well done.—Mrs. I. B. Tigrett.

**Beef Loaf.**—Three pounds lean beef and quarter of a pound of fat bulk meat ground together, three or four soda crackers, or one teacup bread crumbs, two eggs, small piece of butter, a bit of onion, one teaspoon salt, a dash of red pepper and a little black pepper. Mix all together, shape into a loaf. Use bread crumbs over it and put half pint of water in baking pan. Cook one and one-half hours.—Mrs. H. R. Lancaster.

**A Nice Breakfast Dish.**—Slice cold roast beef, dip in a nice batter and fry in hot lard.

**Fried Beef Liver.**—Liver is usually cut in thin slices; trim off the skin around it, and pour over it boiling water, which closes the pores of the meat and seals up the rich juice of the meat. Salt and pepper and dredge with flour. If a few slices of breakfast bacon are first fried, the grease may be used to fry the liver in, and the bacon used to garnish the platter. Do not fry over too hot a fire, or it will be hard. Keep covered.

**Liver Fritters.**—One pound calf's liver and two slices of salt pork or bacon; also one slice of onion. Cut all with fine plate of food cutter. Add salt, pepper, one tablespoonful of flour and

one egg. Mix thoroughly. Fry slowly in hot fat.—Mrs. Isaac Tigrett.

**Pot Roast.**—Take piece of beef weighing five or six pounds, not too fat. Wash it and put in a pot with just enough water to cover it. Set over a slow fire and after it has stewed one hour, salt and pepper it. Stew until tender, adding a little onion. Take meat from the pot and pour the gravy in a bowl. Put a large lump of butter in the bottom of pot, dredge the meat with flour and return it to the pot to brown, turning it often to prevent burning. Skim the fat off the gravy. Pour the gravy in with the meat, thicken with flour wet with water, and pour gravy into a gravy dish. Serve the meat on a platter.

**Beef Heart.**—Open the heart sufficiently to remove the ventricles, then soak it in water until the blood is discharged. Par-boil the heart until nearly tender. Prepare a dressing of bread crumbs and salt fat pork chopped fine; season with pepper, salt and a little chopped onion; stuff the heart with the dressing and secure the opening with small skewers; cut thin slices of fat ham or bacon and lay in the pan with about two tablespoonfuls of hot water. Place the heart in the pan and baste with the gravy until done; serve hot.—Mrs. H. J. Vandebrook.

**Beef Steak Rolls.**—Prepare a good dressing as for chicken; take a round steak, pound it, salt and pepper and a few bits of butter; roll the steak up tightly and tie closely; spread two big spoons of butter over the steak after rolling, then wash it with a well beaten egg; put water in a bakepan, lay in the steak so as not to touch the water and bake, basting often. If you have no rack to your bakingpan, you may easily make one by cutting a tin can up the side and laying it out flat; then the roll may be taken out of the pan easily. A half-hour in a brisk oven will bake. Make a brown gravy and send to the table hot.

**Veal Cutlets.**—Salt and pepper, then dip in beaten egg and cracker crumbs; fry in hot lard.

**Veal Roast.**—Select a thick roast; salt and pepper it, sprinkle flour on top, put it in the bakingpan with sufficient water to roast it. Be careful not to put it in a very hot oven, and baste frequently; make gravy to serve with it.

**Veal Stew.**—Wash and cut up two pounds of veal; cut in pieces about three inches long; boil, taking off the scum as it rises; salt and pepper to taste; cut in quarters six Irish potatoes, but do not add them until the veal is almost done, as they must not cook mealy; add a heaping table spoon of butter, with a little flour rubbed in.

**Veal Loaf.**—Three pounds raw veal chopped or ground very fine, butter size of egg (or more), three eggs, three tablespoons of milk, four pounded crackers, one teaspoon black pepper, tablespoon salt, mix well together and form into a loaf. Put in baking pan on a rack, add warm water; bake two and one-half hours, basting frequently. Serve cut in thin slices.

**Veal Loaf.**—Cover a knuckle of veal with cold water, boil quickly, skim and add one teaspoonful of salt, one onion and a little cayenne. Let simmer until very tender, and the liquor reduced to one-half pint. Remove the meat, strain the liquor and season with salt, pepper and thyme. Put the meat through a meat cutter, add two or three tablespoonfuls of cracker meal and the meat liquor; mix thoroughly and put into a meat pan. Stand in a cool place, serving it sliced cold, garnished with parsley and slices of lemon.

**Pressed Veal.**—Chop veal fine, while hot, in meat cutter, removing bones; retain the gelatinous matter, season with pepper, salt and curry powder, place in mold, press with weight. Cut in thin slices for lunch or tea.

**Veal or Meat Pie.**—Cut veal into three inch pieces, put in saucepan with water to cover, and when tender, season with salt, pepper, a little flour and a generous amount of butter. Line a baking dish with good pastry; pour the stew in, cover with pastry, make an incision in the center; bake until the crust



is brown; two or three slices of bacon or salt pork improve the flavor. Cold pork makes a nice pie of this kind.

**Roast Mutton.**—A roast of mutton or lamb should be rubbed with pepper and salt and sprinkled with flour. Put in a covered pan on a rack, adding a pint of water, and when necessary add more water. Let cook till a nice brown. Cut Irish potatoes in quarters and cook them half hour in the same pan with the mutton, and garnish the dish with them. Serve the gravy in a bowl.

**Hashed Mutton.**—Cut thin slices of cold mutton, fat and lean, flour these, place in a saucepan with a small onion, sliced, and some of the mutton gravy. Cook until the onion is done. Serve in covered dish.

**Breaded Lamb Chops.**—Carefully trim the chops, and after sprinkling salt and pepper over them, dip them in melted butter, and let it cool on them. Have ready the yolks of two eggs well beaten; dip the chops in this, and sprinkle thickly with finely grated bread crumbs. Let them broil over a clear fire. Add one teaspoonful of lemon juice to the gravy, and garnish with lemon sliced very thin, and curled parsley.

**Lamb Stew.**—Cut cold lamb into two or three inch squares, add some of the broth; cut up a few Irish potatoes and mince a little onion; season with butter, pepper and salt; add warm water, if necessary, for the gravy, and thicken with a little flour.

**Baked Chicken.**—Wash well with cold water, then pour boiling water over it, and into the cavity. Rub the latter with salt and pepper and fill with a dressing made of bread crumbs or toasted bread rolled fine, seasoned with salt, pepper, onion and butter. Rub the chicken well with butter or lard, sprinkle pepper and salt over it; bake in a covered bakingpan about three hours, with water enough to steam it well. Brown nicely.

**Fried Chicken.**—Cut off the wings and legs, cut breast in two and also back. Wash well and throw into weak salt water, to extract the blood. Let it remain half hour or more. Drain



off water and dry with clean towel; half hour before dinner lay on a dish, sprinkle salt over it and dip in flour on both sides. Have ready in frying pan some hot lard, in which lay each piece. Cover closely and fry brown on one side, then turn each piece. Do not put on the hottest part of the stove as you want it to cook all the way through and not scorch. After taking out pieces as they are brown, make the gravy by sprinkling sifted flour in the frying pan, allowing it to brown before hot water is added; stir quickly; half cup milk may be added. Pour into the dish, but not over the chicken. The dish may be garnished with small squares of pastry fried in hot grease, three inches long and two inches wide.

**Boiled Chicken.**—For boiling, choose a fat fowl. Fill the breast with forcemeat, or stuffing, and tie carefully round the body, or secure by sewing, which should not be removed before sending to the table. Put it in hot water, and boil gently till done. Serve with drawn butter sauce, in which three or four hard boiled eggs have been chopped. This sauce can be made ornamental by chopping one boiled beet fine, and mixing with it. Pour part of the sauce over the chicken, to garnish it, and put the remainder in a sauce boat, to be served out as dished.

**To Boil a Hen.**—Never cook chicken the same day it is killed. Put the hen in a domestic bag in a pot of hot water, adding salt to the water. Have a saucer in bottom of pot to keep it from scorching. Add more hot water as it boils down, keep covered. Cook about three hours. Take out the hen and skim off the richest of the liquor. Add this to one pint or less of thickened milk. Carve the chicken and pour over it this gravy, to which has been added three hard boiled eggs nicely sliced. The water in which chicken was boiled may be used as soup stock next day.

**Broiled Chicken.**—Prepare chickens by cutting open the back, soak half hour in cold water, then rub with salt, and place them with skin down, in a skillet greased with hot lard or but-

ter. A weight (a flatiron will do) should be placed on them to make them flat. Turn often, replacing the weight. Cook about half hour, if chickens are large; when done pour melted butter and pepper over them and serve hot.

**Broiled Chicken.**—Cut the chicken open through the backbone; have an iron skillet pretty hot, and a teaspoon of lard to prevent chicken from sticking; place a tin plate on top and an iron on top of that; set back on a cooler part of the stove and let it broil slowly, turning when brown; take up when done and put on hot platter with salt and pepper sprinkled over and melted butter poured over; garnish with small crisp lettuce leaves.

**Broiled Chicken on Toast.**—Broil the usual way, until well done. Lay slices of buttered toast on a platter and take the chicken up over it. Add to the gravy in the pan part of a cup of cream, or milk; thicken with a little flour and pour over the chicken. This is considered excellent.

**Smothered Chicken.**—Split chicken down the back and break breast bone to make it lie flat. Put a piece of lard size of egg in a skillet; let it get very hot, then put the chicken in, inside down; cover closely and let remain a minute or two, then pour in boiling water. Do not fill the vessel more than half full, and if the water boils out replenish till the chicken is tender. Then dredge with flour and add butter, baste thoroughly with the gravy after butter is melted; put in hot oven and bake quickly, basting several times.

**Escaloped Chicken.**—Make a cream sauce. Put a layer of the sauce in a baking dish, then a layer of the canned chicken, cut fine, then a layer of crumbs, then sauce, and so on until the dish is full, having crumbs and butter on top. Bake in a moderate oven till brown, sprinkle with grated cheese and chopped parsley and serve at once.

**Minced Chicken a la Creme.**—Make the cream sauce and season to taste. Add a can of cold chicken, but not chopped.

Serve on toast or in a deep platter. A favorite breakfast dish.

**Chicken Saute.**—Cut up a can of chicken and pound the pieces with the potato masher till they are flat. Dust with salt and pepper, dredge with flour and fry, very slowly, in plenty of butter. Serve around a mound of mashed potatoes or green peas.

**Chicken Stew.**—Cut up chicken as for frying, and put in a deep vessel covered with cold water; let boil, adding salt when partially done; when it is sufficiently boiled, add a generous amount of butter, salt and pepper to taste, and mix flour with the butter to thicken the right consistency; a little chopped onion (about one teaspoonful) is quite an addition. If dumplings are wanted, add them about half hour before taking up the stew. Take biscuit dough, roll very thin, cut three inches long and two inches wide and drop them in.—Tennessee Cook Book.

**Creamed Chicken.**—Cut up fowl in dice. Make a cream dressing of one pint milk, tablespoon butter rubbed in with teaspoon flour; salt and pepper to taste; let dressing come to a boil, thicken, add chicken; if necessary add more cream to thin the dressing. Creamed chicken on toast is a nice breakfast dish.

**Creamed Chicken.**—Boil the fowl and bone it; cut the meat into cubes; make a cream dressing of one pint of nice cream, tablespoon of butter and flour; beat two eggs into the cream and cook. Stir in the chicken and half pint of the water in which it was boiled; add one can mushrooms and let cook a few minutes. Just before serving add a wineglass of sherry.—Eleanor Freeman Lancaster.

**Chicken Timbals.**—Chop chicken and a few mushrooms, and cover with cream dressing. Break two eggs; beat yellows in

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with chicken and dressing, and then add beaten whites very lightly, and put on in timbal shells to steam. Serve with cream dressing.

**To Make Fish Timbals.**—Use fish instead of chicken and serve with tomato sauce. To make this sauce take piece of butter size of an egg; put on fire in skillet with a half of an onion chopped fine; let brown and then pour a can of tomatoes in and let simmer. Add chopped olives and season very highly.—Mrs. C. N. Harris.

**Jellied Chicken.**—Boil a fowl or large roasting chicken until tender, putting it over in cold water and letting it cook very slowly. Remove the skin, and cut the meat into neat pieces of nearly uniform size. Strain and clear the liquor in which the chicken was boiled, season it well, and add to it gelatine in the proportion of one tablespoonful of this to one pint of the liquid. The gelatine must first be soaked in cold water. Put a layer of chicken into the mold, arranging between the pieces of chicken slices of hard boiled egg, stoned olives and capers. Pour a little of the partially formed jelly you have made from the liquor over this, put in another layer of chicken, more jelly, and continue until the mold is filled. Set on ice until cold and hard, then turn out on a flat dish.—Cooking Club.

**Jellied Chicken.**—Boil until tender in enough water to cover one chicken. Remove when done and let water boil down to one quart. Cut the meat into small pieces. To the water add three-fourths of a box of gelatine soaked in a little cold water, one tablespoonful of Worcestershire sauce and salt and pepper to taste. Slice one hard boiled egg, add to the chicken and pour over the strained liquor. Mix well and put into a square mold. Set in a cool place to harden.—Miss Flournoy.

**Chicken Terrapin.**—One cold chicken, one sweetbread, one cupful cream sauce, two eggs, wine glass of sherry. Chop chicken and sweetbread moderately fine, season with salt and pepper to

taste. Add the cream sauce, eggs and wine. Bake ten or fifteen minutes.—Miss Guy Leeper.

**Chicken Patties.**—Mince fine cold chicken. Season with pepper and salt and a little onion. Moisten with chicken gravy or cream sauce, fill scalloped shells lined with pastry and sprinkle bread crumbs on top. Put tiny pieces of butter over each one, and bake brown in a hot oven.

**Chicken Pie.**—Cut up chicken, stew till tender, season, and thicken the gravy. Line the sides and bottom of pan with rich biscuit dough; put in the chicken, add a few lumps of butter, pepper and salt if needed. Pour over the gravy and cover with crust.

**Chicken Pie.**—Divide the chicken into pieces at the joints, boil until partly done, or about twenty minutes, then take it out, fry two or three slices of fat salt pork and put in the bottom, then place the chicken on with one cup of water, two ounces of butter, one teaspoon of salt, pepper to taste and cover the top with a light crust, the same as for rich biscuit, making an incision in the center to allow steam to escape. Bake in an oven that is hotter at the top than at the bottom and when well risen and brown cover with a paper or the crust will burn before the pie is baked through. Remove fat from the water in which the chicken was boiled, thicken with a little flour, season to taste, add one cup good cream and when the pie is done pour this gravy through the holes of the crust.

**Chicken Pot-Pie.**—Cut up a chicken at the joints—as for frying. Make a rich dough or crust; place in the bottom of a pot, or large saucepan, a layer of the chicken, pepper, salt, bits of butter, and strips or squares of the dough; then place another layer of chicken, and put over all a crust of the dough in which an opening is left to pour a little water as the pie becomes too dry. Cover the pot closely, and cook about an hour and three-quarters.

**Turkey Scallop.**—Make a good gravy of the turkey carcass



and bits of skin, covering it with cold water and cooking down slowly until the liquid is reduced one half. If the remains of the stuffing go into it no other seasoning will be needed, probably. Strain the liquor, and put with it the beaten yolks of three eggs. Turn into this your turkey meat cut into small bits, put all in a pudding dish, cover with crumbs and bits of butter, and bake.

**Baked Turkey.**—Choose a plump turkey of nine or ten pounds. Pick it without scalding, removing each feather carefully; then pour over it boiling water to plump it, after which singe with a piece of lighted writing paper, so that no particle of down remains. Wash thoroughly inside and out, wipe dry, rub with salt, and let remain over night, or longer. When ready to cook, rinse thoroughly and rub inside and out with salt and pepper. Place on the rack in a covered baking pan, and add some hot water. Rub the outsides of the turkey with lard to prevent blistering.

**Turkey Dressing.**—Equal parts of biscuit crumbs and egg bread mixed, using a little lard, pepper, salt and onion to taste, with just enough water to moisten.

**Oyster Dressing for Turkey.**—One pound bread crumbs, two stalks of celery chopped, half pound melted butter, salt and pepper to taste. Add two quarts oysters strained from liquor, and enough liquor to moisten crumbs.

**Dressing for Fowls.**—Boil a quantity of rice until the grains stand. Let it cool, chop a large stalk of celery into this, add a cup full of nuts and two eggs. Mix well and use.—Mrs. J. F. Hirt.

**Dressing for Fowls.**—Make half and half of meal egg bread and stale light bread, a little onion, butter, pepper and salt. Moisten well with cream or hot water.

**Mince Meat.**—One cup of cooked meat, one and one-half cups of raisins, three cups of apples, all chopped in food cutter. One and one-half cups of currants, one and one-half of brown sugar,



half a cup of molasses, one cup of meat liquor, two teaspoonfuls of salt, two of cinnamon, half a teaspoonful of mace, half a teaspoonful of cloves, one lemon (grated rind and juice), one cup of citron cut in slices, two cups of best cider and half a cup of suet chopped fine in food cutter. Mix well together and cook in porcelain kettle until the apples and raisins are soft. If desired add half a cup of best brandy after the mince meat is cooked.

**Mince Meat.**—Six pounds raisins, three pounds currants, six pounds apples chopped fine, three pounds suet, two tablespoons powdered cinnamon, four lemons, ten pounds sugar, one pound citron, three tongues, three pints brandy, four pints wine. This makes a large quantity.

**Mince Meat.**—Four pounds tender beef well done, three pounds suet, eight pounds chopped apple, three each of raisins and currants, six pounds brown sugar, two pounds citron, the grated yellow rind, juice and pulp of two large oranges, the grated rind and juice of four lemons, one ounce cinnamon, quarter ounce each of cloves, mace and allspice, four nutmegs grated, one quart madeira wine, one pint good brandy, one cup each of strawberry, raspberry and quince preserves. Chop suet and beef fine, mix with plenty of salt to remove fresh taste. To this add apples, sugar, fruit, then the liquor in which the spices have been steeped. When ready to use more liquor may be added to taste.

**Mince Meat.**—Two quarts boiled beef, two pounds suet chopped fine, six pounds apples, four pounds raisins, five pounds sugar, one and one-half pounds citron, one quart molasses, wine and whiskey to taste, two spoons each of cinnamon, nutmeg, cloves, allspice, ginger.—Mrs. Lucy Hosford.

**Brains.**—First throw in cold salt water to rid them of blood. Take off the outer membrane carefully. Put in stewpan with water enough to cover, adding one teaspoon salt, boil one-quarter hour or less. Pour brains through a colander to drain

off water. Now put a small spoon of lard in frying pan and when hot put in the brains, mash thoroughly and when they begin to cook dry, add lump of butter, salt and pepper and three eggs or more if preferred. Scramble very dry and serve hot.

**Fried Brains.**—After brains are cleaned and boiled cut them into pieces, dip in meal and fry in hot grease. Very fine.

**Brain Fritters.**—After washing and ridding the brains of fibres and skin, drop them into boiling water and cook gently for fifteen minutes, then throw into ice cold water. When they are stiff and white, wipe and mash them to a batter, seasoning with salt and pepper. Beat into this one egg, half cup milk and two or three tablespoons of prepared flour. Fry a little in the boiling fat, before venturing more; drop in by tablespoon, fry quickly; shake in a heated colander to free them of fat and serve very hot. They are nice.—Marion Harland.

**Baked Hash.**—Chop or grind cold meat very fine, have one-third as much bread crumbs or cold creamed Irish potatoes, half cup sweet milk, two eggs, salt and pepper, a little onion, tablespoon butter, mix all together, and if too dry, add hot water or milk, put bread crumbs on top and bake in a greased bowl.—Mrs. H. R. Lancaster.

**Baked Hash.**—To one teacup of ground meat, use one beaten egg, butter size of walnut, half cup sweet milk, salt and season highly with pepper. Bake in greased pan until brown. Serve from pan.—Mrs. J. L. Nelson.

**Dry Hash.**—Take cold fresh meat of any kind that has been previously cooked; cut very, very fine; mix with two boiled Irish potatoes well mashed, one egg, one onion minced fine. Season with pepper and salt. Put into a dish and bake.

**Hash with Gravy.**—Cut up your cold meat in pieces half an inch thick; put it to stew with half a pint of water, one onion, one Irish potato chopped fine, one tablespoonful of lard, one tablespoonful of flour, pepper and salt to taste, and a little but-

ter. Cook until the potato and onion are done. Serve with the gravy.

**Sweetbreads.**—Pour boiling water over them and remove skin; parboil and cut into dice; make a dressing of rich milk and butter, with a little flour rubbed in; salt and cayenne pepper; when it thickens, add the sweetbreads and spread over slices of toast.

**Rissoles of Sweetbreads.**—Boil and blanch three fine sweetbreads, mince fine with food cutter, fine plate; also pulverize crumbs until you have one-third as much as you have meat. Season with pepper, salt, a little nutmeg, and two beaten eggs; work and beat smooth, roll into long balls; flour these well. Have a little gravy in a saucepan, well seasoned, add as much drawn butter. When it boils put in the rissoles, a few at a time, cook ten minutes. Drain off the gravy, put rissoles carefully on a hot dish, pour the gravy upon a beaten egg, heat to thickening, pour over the rissoles.

**Stuffed Peppers.**—First take the seed out of peppers and allow them to soak in salt water; prepare a stuffing, using any cold meat ground fine, and season with salt, pepper and a bit of onion. If too dry, add a little warm water; use bread crumbs and one or two eggs in stuffing, putting dry crumbs on top. Set in a pan, adding a little water, and cook in the oven half hour. If ham is used, add some other kind of meat with it, as it makes it better. Peppers are very nice stuffed with stewed brains, nicely seasoned with milk, salt, pepper and a little bread crumbs, if too wet.—Mrs. John Freeman.

**Stuffed Green Peppers.**—Cut the stem ends from six peppers, remove the insides with a sharp knife, scald for five minutes and drain. Mix thoroughly one cup of bread crumbs, three tablespoons of melted butter, one cup of cooked meat or fish, a little salt and milk or stock to moisten slightly. Fill the peppers, place in a buttered pan with half a cup of hot water and

bake slowly half an hour. Serve with a cream sauce poured around, and garnish with triangles of buttered toast.

**Chili-Con-Carne.**—Three dozen large chili peppers, carefully washed and the stems removed; put them into a saucepan and pour over them a pint of boiling water, and let them boil until thoroughly soft; then mash through a wire sieve. Chop one large onion and six cloves of garlic very fine and put into a saucepan with three pounds of nice tender beefsteak chopped fine, and two tablespoonfuls of lard; let these ingredients fry until well done, then add salt to taste and stir in the chili peppers and let the whole simmer over a slow fire for an hour, stirring occasionally. Several bay leaves were boiled with the peppers before straining.

**To Prepare Frog Legs.**—The hind legs of large frogs are the only parts used. The bodies are separated in the middle, and the legs are skinned. The flesh of the legs is white, very tender, and somewhat resembles that of poultry. After the frog's legs are skinned, wash them well in cold water, put them over the fire in salted boiling water, and boil them for five minutes; then throw them into cold water to cool. This process is called blanching, and must always be done if the flavor is to be considered. After the legs are blanched they may be fried or broiled according to any recipes for frying or broiling fish.

**Fricassee Rabbit.**—Cut into joints, soak in salt water half an hour. Put into a saucepan with one quart cold water, piece of onion, half a nutmeg, piece of red pepper, quarter pound salt pork cut in small pieces. Cover and stew till tender. Take out rabbits and keep warm. Add to the gravy cup of milk, a tablespoon of butter, and a thickening made of tablespoon of flour and milk. Boil up once and pour over rabbits. Juice of lemon may be added if desired.

**Fried Rabbit.**—Put in boiling water and let boil ten minutes, drain it and when cool cut into joints, season with salt and pepper, roll in flour, or egg and bread crumbs, and fry over a

moderate fire. Add milk to gravy, thicken with flour, pour over rabbit. Garnish with lemon.

**Broiled Squirrel.**—Wash nicely, and put in a meat pan, salt and pepper and place a lump of butter over and a little water in the pan. Cook it inside the oven, on the upper rack, until tender, basting often. If they are not very tender parboil first.

**Stewed Squirrel.**—After the squirrels are washed nicely, cut them up and put them on with water enough to cover them. Season with salt, pepper and butter; thicken with flour before serving.

**Roast Goose.**—The goose is best if four months old. It should be killed twenty-four hours before cooking.

**Dressing.**—Three pints bread crumbs, six ounces butter, chopped onion, teaspoon each of pepper, salt and sage. If not fat put a slice of fat meat on breast. Place in baking pan with water and baste frequently. When nearly done baste with butter and a little flour. When done take from pan, pour off the fat and to the brown gravy add chopped giblets and thicken with flour. Apple sauce and onion sauce accompany roast goose.

**To Roast a Goose.**—Make a stuffing of bread, butter, salt, pepper, sage, thyme and onions; it will require but little butter, as geese are generally fat; wash it well in salt and water, wipe it, and rub the inside with salt and pepper. A common sized goose will roast in an hour, and a small one in less time; pour off nearly all the fat that drips from the goose, as it will make the gravy too rich. Make hash gravy of the giblets the same as for turkey.

**Ducks.**—Wild ducks are generally cooked without stuffing; and for those that like them rare, fifteen or twenty minutes will be long enough; for common ducks, a stuffing should be made the same as for a goose, they will roast in half an hour. Currant jelly and apple sauce should be eaten with ducks and geese.



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**Roast Duck.**—Prepare duck for roasting. Use the following stuffing. Chop fine and throw into cold water three good sized onions; large spoon sage, two tablespoons bread crumbs, butter size of walnut, salt, pepper and onions drained. Mix well together and stuff the duck. Bake one hour.

**Canvasback Duck.**—After dressing the duck in the usual way by plucking, singeing, drawing, wipe it with a wet towel, truss the head under the wing; place it in a drippingpan, put it in the oven, basting often, and roast half hour, or more, if preferred real done. Place it when done on a hot dish, season well with salt and pepper, pour over it the gravy it has yielded in baking, and serve hot.

**To Broil Birds.**—Broiling is the favorite way for cooking game, for which allow from ten to forty minutes, according to size; butter well and serve hot on hot dishes. Serve with jelly. Garnish with lemon slices, Saratoga potatoes or watercresses.

Parboil till tender, using as little water as possible, and have only enough in the vessel after the birds are tender to make gravy. Then add butter, a little vinegar and pepper, put inside a hot stove and baste frequently till brown.

**Broiled Quail.**—Broil quails exactly as a chicken (see page 45), or place on a gridiron over a bed of hot coals; watch carefully or they will burn before they are done through. Serve with drawn butter, each bird on toast.

**Roast Quail.**—Wash in soda water, then in clear water; put



into a dripping pan, with a little water; sprinkle with salt and pepper and dredge them with flour; lumps of butter on top and around them; make brown gravy.

**Stewed Pigeons.**—Carefully pluck half dozen pigeons; singe them, wipe with a wet towel and cut off the heads and feet; in drawing them take care not to break the entrails; save the hearts, liver and gizzards. Put two tablespoons of butter in a saucepan, let it get smoking hot, then put in the pigeons and brown them; when they are brown, dust over them a tablespoon of dry flour and move them about until the flour is brown; then cover them with boiling water. Season with salt and pepper and simmer them gently until tender. Meantime, shell enough young peas to fill a pint measure; if the pods of peas are not clean, wash them before shelling, but do not wash the shelled peas. When the pigeons are tender, put the peas with them, and continue to cook until the peas are just tender, then serve the pigeons in deep platter with the peas under them.

**Opossum.**—Clean thoroughly and scrape it. Mix together bread crumbs, chopped onions, parsley, salt and pepper, and the liver chopped fine and a beaten egg. Stuff the body with this mixture. Sew it up and roast it. Baste often with salt and water to have it crisp. Dip a cloth in its own grease and rub it well. When done take up on platter and garnish with sprigs of parsley and sliced lemon, and put a baked apple in its mouth.

**Hot Tamales.**—To one pint of finely ground boiled beef, add four tablespoons cayenne pepper; mix thoroughly. Put a tablespoon of this mixture into a shuck thickly sprinkled with corn meal and tie securely. When a number have been filled, drop them into the broth in which the beef was boiled, and add half dozen pepper corns. Boil until the meal is cooked. Serve in thin cases, as soon as taken from the fire.

## EGGS.

Eggs take the place of meat and are easily digested. They contain all the elements of the body and are capable of supporting life, which makes them quite a perfect food for luncheon, breakfast or supper.

**To Test Eggs.**—Put them in water; if the large end turns up they are not fresh. You can depend on any egg that will lay on the side in water and not float.

**Soft-Boiled Eggs.**—Put the eggs in a large tin cup or any tin vessel. Pour boiling water over them and let them remain near the fire ten minutes. Do not let them boil. Eggs cooked this way are jellied throughout.

**Boiled Eggs.**—Put eggs into boiling water. If you wish the whites set, boil two minutes; if you wish the yolks set, boil three minutes; if for a salad it will require ten minutes.

**Steamed Eggs.**—Break an egg into an egg saucer, saucedish, or patty pan, salt very slightly, and steam until the white has just set. In this way, it will retain its shape perfectly, and not be mixed with the few drops of water so annoying to invalids, and so hard to avoid in dishing a poached egg from water.—Battle Creek.

**To Poach Eggs.**—Break into a vessel of boiling water as many eggs as will cover the bottom; best not to touch. Let them cook until the whites are set. Take up with a perforated skimmer, pour melted butter over them, and dust with pepper and salt. They are nice served on toast.

**Poached Eggs.**—Have one quart boiling water and one tablespoon salt in frying pan. Break eggs, one by one, into a saucer, and slide carefully into the water. Dash with a spoon a little water over the egg to keep the top white. Cook until

the white is firm and lift out with a perforated skimmer; place on toasted bread. A tablespoon of vinegar put into the water keeps the egg from spreading.

**Fried Eggs.**—Break eggs, one at a time, in a saucer, slide carefully into a frying pan of hot lard. As soon as the white has set turn over with griddle cake turner and take up at once. Sprinkle with salt.

**Scrambled Eggs.**—Put tablespoon of butter in hot frying pan, tip around so that it will touch all sides of the pan. Have ready half a dozen eggs broken in a dish, salted and peppered, turn them (without beating) into hot butter; stir them briskly for five or six minutes until they are mixed. Be careful that they do not get too hard.

**To Scramble Eggs.**—Break the eggs into a bowl, and stir in salt and pepper. Put a good piece of butter in a frying pan, and when it is hot pour in the eggs, stirring all the time; a few minutes will be sufficient. Grated ham is an improvement.

**Egg Scramble.**—Put one cup sweet milk in saucepan over the fire, add two tablespoons butter, with one tablespoon flour rubbed into it, and gradually stir till it thickens; then put in seven eggs and cook until done; season with salt and pepper and serve hot or on toast.

**Scalloped Eggs.**—Hard boil twelve eggs or less. In the bottom of a well buttered dish place layer of bread or cracker crumbs, then one of eggs, bits of butter, pepper and salt. Continue thus until the dish is full, using crumbs on top. Over the whole pour one cup milk; set in oven and brown nicely.—Mrs. C. C. McCall.

**Egg Toast.**—Boil one teacup of milk, thickened with a little flour or corn starch, and one tablespoonful of butter; stir in your eggs that have been seasoned with salt and pepper, cook until the whites are set. Pour over buttered toast while hot.

**Eggs on Toast.**—Dip well toasted bread quickly in hot salted water, then turn over it a poached egg.

**Omelets.**—Put a lump of butter half the size of an egg in hot frying pan; just as it begins to simmer pour in the omelet made as follows: Beat the whites to a stiff froth, with pinch of salt added. Beat yolks very little in another bowl; add the whites, and lightly beat together, adding nearly a cup of milk last. Set in a moderately hot oven and allow to remain a very few minutes. It will be tough if it remains too long. Should be served at once. Grated ham may be added to the omelet for a change.

**Mexican Omelet.**—Take about eight good-sized tomatoes, two red and two green peppers, four large onions; peppers and onions to be well chopped; season with one tablespoon butter, a little salt and red pepper; cook all together. About ten minutes before serving stir in four well beaten eggs. Whole to be cooked one and one-half hours in an iron skillet over a slow fire. Very fine.—Mrs. Alf. Ryley.

**Ham Omelet.**—Beat six eggs light, white and yolks separately, then stir lightly together. Melt a tablespoonful of butter in a frying pan, season the eggs with salt and pepper and turn into the hot pan. Cook the omelet, shaking gently, that it may not stick, until “set.” Spread with minced ham, fold over upon itself and transfer to a hot platter.

**Shirred Eggs.**—Set in the stove till quite hot a baking dish. Melt in dish enough butter to cover the bottom. Break eggs in dish carefully, one at a time, sprinkle over with salt and pepper, and add tablespoon of cream for every two eggs. Cook five minutes. A very dainty dish.—Mrs. Sam Lancaster.

**Shirred Eggs.**—Warm and butter well the muffin rings. Drop an egg into each cell, being careful not to break the yolk. Sprinkle a little salt and pepper on each, and cook in a moderately hot oven fifteen minutes.

**Deviled Eggs.**—Chop sufficient cold cooked chicken to make half a pint; put it in a bowl, rub with a spoon and add one tablespoonful of melted butter, one of chopped parsley, a level

teaspoonful of salt, a saltspoonful of pepper and one raw egg well beaten. Hard boil twelve eggs; remove the yolks, rub them to a paste, and mix them with the chicken. Make this in balls the size of the yolks and fill each white. This will give you twenty-four halves of eggs with full sized yolks. Arrange these neatly on lettuce leaves on a platter and serve as a cold dish at luncheon. If you prefer the yolks may be flattened and two whites put together and rolled in tissue paper. These may also be served with mayonnaise dressing.—Mrs. Rorer.

**Rumbled Eggs.**—One cup milk, one tablespoon butter, pinch of salt. Put in a pan. When it boils add eight eggs, all at once, and stir till done, being careful not to let them get too stiff.

**Stuffed Eggs.**—Boil eggs twenty minutes. Remove the shells and cut carefully lengthwise; remove yolks and put whites of each egg together that they may not become mixed. Make a force meat of one cup cold meat chopped fine. If chicken be used, season with celery or parsley; if ham, with mustard and cayenne; if veal, with lemon juice or horseradish catsup. Add salt, pepper, melted butter. Fill in the cavities level. Put halves together.—Mrs. Isaac Tigrett.

**Dressing for Stuffed Eggs.**—One teaspoon of pulverized sugar, half teaspoon of salt and pepper, one teaspoon of mustard, two teaspoons of vinegar, yolks of two eggs; cook until stiff, and just before using add one tablespoonful of cream.—Mrs. Lizzie Howard.

**A Delicious Breakfast Dish.**—You will need the following materials: One heaping pint bowl full of chopped cold boiled ham and four eggs. Break the eggs into a bowl, but do not beat them. Have the frying pan hot, and grease with a small lump of butter. Pour in the eggs and add the ham, with a little pepper, and stir constantly until done, which will be when each individual particle of the minced ham is coated with egg. The



eggs, not being beaten, bits of the white and yolk are seen when cooked.—*Ladies' World*.

**Cupped Eggs.**—Put a spoonful of highly seasoned brown gravy into each cup; set the cups in a sauce pan of boiling water and when the gravy heats, drop a fresh egg into each cup; take off the same pan and cover it closely till the eggs are nicely and tenderly cooked, dredge them with nutmeg and salt. Serve them in a plate covered with a napkin.

**Eggs for Breakfast.**—Select a graniteware stewpan holding one quart. In it heat one pint of water to the boiling point, turn off the source of heat and lower into the water one egg taken from a refrigerator. Cover closely and let stand six minutes, when the egg will be soft cooked. By remaining in the water eight minutes the egg will be medium cooked. In order to insure uniform results, the conditions must not vary. The kind of kettle, the quantity of water, the number of eggs, and the temperature of the eggs and the water must be observed.—Dept. of Agriculture, United States.

**Eggs en Surprise.**—Drain the syrup from a can of choice apricots. To two cups of syrup add the juice of two oranges and one lemon, and half a cup of sugar; set over the fire to become hot. Soften two level tablespoons of granulated gelatine in half a cup of cold water, and turn into the hot liquid. Stir until the gelatine is dissolved, then strain through a cheesecloth. Reserve half a cup and set the rest to cool in ice-water. Beat the whites of three eggs until dry. When the liquid mixture becomes cold and begins to thicken, add to it the beaten whites, and continue to beat (with the egg-beater) until the whole will hold its shape. Then with it form rounds on serving-dishes, and set half an apricot on each, to simulate a poached egg. Pour a little of the reserved syrup over the apricots, to glaze them slightly and exclude the air, and set aside in a cool place until ready to serve. This recipe will serve ten or twelve.—*The Boston Cooking School*.



## CHEESE.

The value of cheese as an article of diet, and more especially as a substitute for meat, is too little known and appreciated. Indeed, it is claimed that when fully ripe and in moderation it furnishes even more nutrition to the system than meat, and at one-fourth the cost. Being highly concentrated, cheese should not be eaten in undue quantities, and should always accompany some carbonaceous food. Bread or some form of wheat or similar grain is an excellent complement to cheese. Fresh, new cheese is more digestible if cooked.

**Welsh Rarebit.**—One cup sweet milk, one cup cheese cut in bits, one heaping teaspoon butter, half teaspoonful dry mustard, two eggs, three crackers rolled; put the cheese and milk in the skillet, stirring till it is thoroughly melted. Then add butter, mustard and eggs, and last the cracker crumbs. Serve immediately.—Mrs. H. R. Lancaster.

**Cheese Soufflé.**—Three eggs beaten separately, one pint of sweet milk, one cup of grated cheese, three tablespoons of flour, piece of butter size of walnut. Put cheese and milk on together stirring until the cheese is well melted; then add the butter and flour, mixed well with the eggs. Put in a pan or baking dish; add lastly the well beaten whites. Bake thirty minutes. Serve immediately. Salt and pepper to taste.

**Cheese Soufflé.**—Boil one pint milk and four tablespoons of sifted flour rubbed smooth with a little cold milk and one spoonful butter, stirring constantly to prevent burning. Add to this two cups grated cheese, pinch of salt and cayenne pepper. Beat yolks of three eggs well, add them and stir in lightly the beaten whites. Turn the whole into a well greased baking dish; bake

in a moderate oven half hour. Serve at once.—Mrs. John H. Gary.

**Cottage Cheese.**—Early in the morning take half gallon fresh buttermilk, set it on the stove and in a few minutes the whey will rise; pour into a bag and let drip most of the day. The cheese will be solid, but break it up well with a fork. Serve with cream, and pepper and salt, if desired.

**Cheese Ramakin.**—Take one loaf of light bread, cut lengthwise and place in a pan. Over the bread pour one and one-half cups of boiling sweet milk, well seasoned with salt, butter and pepper. Place in stove until thoroughly hot. Have the yolks and whites of six eggs well beaten, to that add two cups of grated cheese and let stand in a warm place until cheese and eggs are thoroughly mixed; pour this soufflé over the bread and put in the oven to brown. Cut in blocks and serve while hot.—Mrs. J. E. Mercer.

**Scalloped Cheese.**—Take three slices of bread, trim off the crust, and lay in a greased baking dish. Sprinkle on it one-quarter pound grated cheese and a little salt. Take four eggs and beat them well (not separately) and add to them one pint sweet milk. Pour this over the bread; put in the oven and bake a few minutes. A delicious dish.—Mrs. C. P. Black.

**Cheese Salad in Egg Cases.**—Grate one-quarter of a pound of cheese and mix with enough salad dressing to make smooth and creamy. Shell and halve, cutting lengthwise, half a dozen hard boiled eggs, then remove the yolks. Fill the cavities with the cheese mixture. Put the yolks through a potato ricer and sprinkle on top the cheese, then dust lightly with salt. Serve on a bed of shredded lettuce.

**Cheese Toast.**—Pulverize some dry cheese in food cutter; make some sliced toast, spread with butter while hot and then thickly with grated cheese. Place the slices in a hot oven; heat and serve immediately.

**Cheese Fondue.**—One cup of cracker crumbs, one cup of milk,

one cup of chopped cheese, two eggs, whites and yolks, beaten separately, very light, stir all together and bake twenty minutes in a quick oven. Serve hot.

**Toasted Cheese.**—Two well beaten eggs, one cup of sweet milk, one large cup of grated cheese, half cup of cracker crumbs, one tablespoon of sugar, butter size of a walnut. Beat all well together. Add salt and pepper to taste. Cook and serve from same pan. Sprinkle lightly with cracker crumbs, and cook ten or fifteen minutes.

**Cheese Straws.**—Two tablespoonsful grated cheese, one tablespoonful flour, butter half size of an egg. A little each of salt and cayenne pepper. Blend all well together, and mix with enough water to make a stiff dough. Roll thin, cut in strips and bake in rather quick oven.—Mrs. J. E. Ryley.

**Cheese Straws.**—Mix one cupful of flour with a half cupful of grated cheese (Parmesan is best), a dash of cayenne and the yolk of one egg. Then add enough water to make a paste stiff enough to roll. Place it on a board and roll to one-quarter inch thick, cut into narrow strips and roll so each piece will be the size and length of a lead pencil. Place them in a baking tin and press each end so that they will not contract. Bake to a light brown in a moderate oven. Serve with salad. These straws will keep for several days and should be heated just before serving.

**Cheese Straws.**—Roll out nice pastry, sprinkle over it grated cheese with a bit of cayenne pepper, fold it over and roll out, cover with cheese again and roll as before, then cut in strips.—Mrs. H. R. Lancaster.

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## COOK WITH GAS

## CROQUETTES.

“The best possible recipe for any combination, is an ounce of common sense.”

**To Make Croquettes.**—Take cold chicken or veal, with slices of ham, fat and lean; chop them together very fine, and add a set of brains, mashed very fine also. Mix with stale bread, grated and seasoned to your taste; knead all well together, until it resembles sausage-meat. Make up in little balls; dip them in the yolks of eggs beaten; cover them quickly with grated bread, and fry them a light brown.

**Croquettes**—Two and one-half pints grated meat of any kind, one pint cracker crumbs or biscuit, one cup milk, two eggs beaten separately, lump butter size of egg, one small onion chopped fine, celery seed, season to taste. Make croquettes, roll in cracker crust, then in beaten yolks, drop in hot lard and cook till a delicate brown. Take out with a wire egg-beater.

**To Fry Croquettes.**—Beat up two eggs in a bowl. Roll enough crackers till you have a cupful of crumbs. Spread the crumbs on a large plate. Have over the fire a kettle containing two or three inches of boiling lard. Form the croquettes, roll them in crumbs, dip them in egg, then in crumbs again; drop then in smoking lard and fry a light golden brown.

**Banana Croquettes.**—Peel half dozen bananas, then cut into three parts, roll first in the whites of two eggs, then in cracker crumbs, fry in hot lard, then sprinkle with powdered sugar and serve at once.—Mrs. Witherspoon.

**Brain Croquettes.**—Cook brains, and after they are well done add four eggs beaten to set of brains. After eggs and brains are mixed and cooked together set aside to cool. Make a white

sauce of three-quarters cup of sweet milk, one tablespoonful butter, make thick with flour and after brains and sauce are cold mix together; season highly with salt and pepper, make into a shape of a pear any size you like, roll in cracker crumbs and fry in hot lard.—Mrs. J. E. Mercer.

**Salmon Croquettes.**—Remove bones, season with salt and pepper, chop fine with celery or lettuce, add half teaspoonful of celery seed and two raw eggs. Mold into shape, roll in cracker crumbs, and fry in hot lard until light brown.

**Chicken and Brain Croquettes.**—Boil one hen, grind it up in a meat grinder; parboil two sets of brains, and mash fine; mix this with the chicken. Beat whites of two eggs and mix with chicken and brains. Season to taste, and mix with the following cream dressing: One cup of cream or milk, one tablespoonful butter with one teaspoon of flour; let it come to a boil, then add the butter and flour creamed together. Mix the cream dressing, chicken and brains with one-third cup of cracker crumbs. Let it cool, then shape as desired and roll in the yolks of two eggs and then in cracker crumbs. Have a deep vessel of lard boiling hot, into which drop the croquettes and let remain until they are a light brown.—Miss Pattie Crook.

**Ham Croquettes.**—Run cold boiled ham through meat chopper, also one hard boiled egg. To every cup ground meat put one cup rolled bread crumbs and one hard boiled egg. Add pepper and nutmeg to taste. When ready to use, wet up with sweet cream, make out in croquettes and fry.

**Chicken Croquettes.**—Boil one large chicken, before it is done drop in two sets of calf brains, and cook until done, chop together very fine. Add to it one cup of beef suet chopped fine, one-half cup of rich cream, juice of one lemon, one nutmeg, grated, red pepper, salt and a little parsley. Roll into any shape desired and dip in yolk of egg and cracker crumbs and cook in a sufficiency of boiling lard.

**Chicken Croquettes.**—To one large hen boiled tender and



choppen very fine, three tablespoons melted butter, four eggs beaten well, pepper and salt, celery seed and onion juice to taste, a little chopped parsley and juice of one lemon, one pint of sweet milk; let it come to a boil and stir in rolled crackers until it is very stiff, taking care not to burn. Mix with the chicken while warm and then make into shapes and set aside to harden. When cold dip it in beaten white of egg, then in cracker crumbs, fry in boiling lard. Use a little cayenne pepper. Put the seasoning well into the chicken.—Miss Lizzie Treadwell.

**Ham Croquettes.**—One cup grated ham, two cups mashed Irish potatoes, one tablespoon of butter, yolks of three eggs, a dash of red pepper. Mix hot mashed potatoes, butter and yolks of two eggs, beat until cool, and put other yolk with the ham in frying pan, and stir over fire one minute. Take off and when cool, form balls of mashed potatoes, pressing into each ball a large teaspoonful of ham; fold the potato over it, roll in egg and cracker crumbs and fry in hot lard.

**Brain Croquettes.**—Two sets hog brains, two eggs, cracker crumbs. Parboil the brains, allow them to cool, chop fine, beating in the eggs and a few crumbs with salt and pepper to taste. Make into shapes, roll in crumbs and fry in hot lard.—Miss Guy Leeper.

**Salmon Croquettes.**—One pound cooked salmon, one cupful sweet cream, two tablespoons butter, one tablespoonful flour, three eggs, one pint bread crumbs, pepper, salt. Mix flour and butter together, scald cream, stir in flour and butter, salmon and seasoning, let boil for one minute. Stir into this three well beaten eggs and remove from fire. When cold proceed as with other croquettes, or it can be put in a can and steamed and sliced. When cold is very nice with salad dressing.—Mrs. J. E. Ryley.

**Ham Croquettes.**—One cup of cold boiled or baked ham cut with fine plate, one cup bread crumbs, two cups of cold boiled



potatoes cut fine, one tablespoonful of butter, one egg. Make into balls, roll in bread crumbs; fry in hot fat.

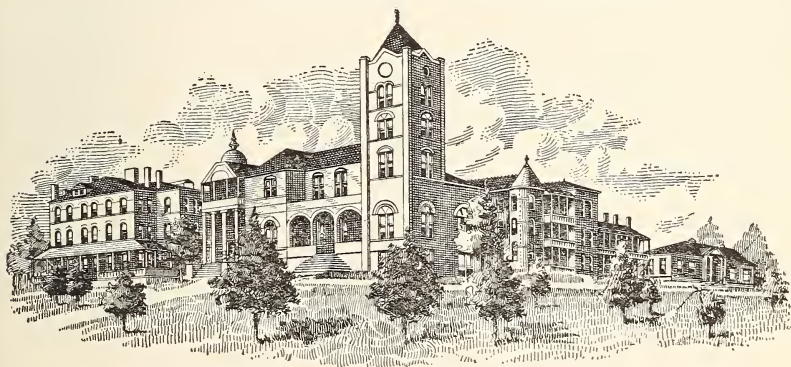
**Canned Chicken Croquettes.**—Bind can of chicken with a raw egg, or more, if needed, and season to taste. Shape into croquettes, dip in egg and crumbs, fry in deep fat, and serve with any preferred sauce. This is a favorite dish for luncheons, when either sweetbreads or mushrooms are added to the chicken. French peas are used for a garnish.

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## THE CHAFING DISH.

When Alice wields the chafing dish,  
I am a happy man,  
Although I marvel at the things  
She puts within that pan—  
But every earthly condiment  
Is mentioned in the book,  
She tells me with a sidelong glance—  
From which she learned to cook.

I watch her rounded, dimpled arms,  
And her sweet seriousness,  
When she consults the book, and puts,  
More things in that queer mess—  
But when she takes a silver spoon,  
And laughing bids me stir;  
Ah, earth is full of pretty girls,  
But there is none like her.

When Alice wields the chafing dish,  
Ye Gods! That night I see,  
The feathered hippopotamus  
That used to bother me,  
But in the morning I forget,  
The long night's dreaming pain,  
And in the evening, grab my hat  
And chase up there again. —Myrtle Reed.

**Pan Roast.**—Put two tablespoonfuls butter in the chafing dish; sprinkle with salt and cayenne pepper, when melted put in one quart of oysters, cover with lid of chafing dish, and when

too warm to bear the hand, oysters are ready to serve. Serve with buttered toast. A wine glass of sherry wine adds much to the flavor if preferred.

**Stewed Oysters.**—One dozen large oysters, half pint milk, small piece of butter, salt and pepper. Put the milk in the chafing dish and when boiling add butter and oysters; season with pepper and salt.

**Rice Croquettes.**—One-half cup of rice, two eggs, two teaspoons of sugar, one of salt. Boil rice until very soft; when cold beat in eggs, sugar and salt. Form into balls, dust a little flour over them, roll in egg and fry in chafing dish.

**Chicken Croquettes (chafing dish).**—Four cups minced chicken, one cup bread crumbs, three eggs, a little drawn butter. Roll chicken, bread crumbs, eggs, seasoning and enough drawn butter to moisten into pear shaped balls. Dip these into beaten egg and then bread crumbs. Put into chafing dish and fry a nice brown.

**Crab Toast.**—Put a spoonful of butter in the chafing dish, and when hot add a small cup full of canned crab, cut fine. Add half a teaspoonful of flour and one-quarter of a cup of cream with salt and cayenne pepper to taste. Simmer until the moisture is almost evaporated, and then place between very thin slices of hot buttered toast. A few drops of lemon juice is a great improvement.

**Quail (chafing dish).**—Cover bottom of chafing dish with slices of bacon, put in quail; over these another layer of bacon, cook about twenty or thirty minutes. These are fine.

**Petit Pois.**—Can of French peas, pepper and salt, two table spoonfuls of butter. Put the butter in the chafing dish; when melted, add the peas; season with pepper and salt. Cook for ten minutes.

**Students' Wafers.**—Take five tablespoons water, when it comes to a boil add six tablespoons chocolate and half cup sugar. Let this boil until the consistency of thick cream. Add

one-half cup chopped almonds. Remove from fire, add one-fourth teaspoon vanilla extract. When cool, but not cold, spread about one-fourth of an inch thick on any kind of dainty wafers. Can be made on chafing dish.

**Sweetbreads.**—Sweetbreads, one tablespoonful butter, salt, salt pork strips. Sweetbreads should be well washed and dried. Run the pork in with a needle. Put the butter in the chafing dish and when hot lay in the sweetbreads, salt and cook. Turn often to crisp the pork.

**Welsh Rarebit.**—One pound of cheese, half glass of ale, yolk of an egg, one teaspoonful of dry mustard, one teaspoonful of Worcester sauce, a dash of pepper and a few drops of Tabasco sauce. If the cheese is fresh salt the above. Into the chafing dish put a few small lumps of butter, and after it has simmered a bit put in the cheese. Stir continually and gradually add the ale. When the cheese and the ale are well blended stir in the above condiments, prepared as follows: To the yolk of an egg broken into a cup add the dry mustard, Worcester sauce, pepper and Tabasco. Let it have one more heating and pour over crackers, or toasted bread.—Miss Katherine Bray.

**Welsh Rarebit.**—Put into the chafing dish or pan a lump of butter size of an egg, melt it; then put in one pound of cheese that has been cut into dice; when this begins to melt, add slowly half bottle of beer and cook till it is all mixed; then put in an egg into which half teaspoonful of mustard has been beaten. Cook another minute, then serve hot on crackers or toasted bread.—Mrs. I. B. Tigrett.

**Lobster a la Newburg (for chafing dish).**—Take nicest part of the lobster; cut in small pieces; put in chafing dish with butter, pepper and salt to season to taste. Also pour enough sherry wine over it to season. Cook ten minutes. Add the beaten yolks of two eggs, and sufficient cream—not enough to make it “sloppy”. Let it all come to a boil and serve immediately.—Mrs. Chas. King.

## SANDWICHES.

“And the ravens brought him bread and flesh in the morning and bread and flesh in the evening.”—Bible.

Sandwiches can be made eight or ten hours before they are eaten, if they are covered with a damp cloth meanwhile. Pile them closely and compactly upon a dish, and cover them with a towel which has been wrung out of cold water. Tuck this closely over them and put them in a cool place.—Mrs. J. A. Crook.

**Club Sandwiches.**—Three slices of bread, thinly cut in any desirable shape, toasted and buttered, are the basis of a club sandwich. Place a lettuce leaf on the lower slice, and on its top put slices of chicken breast, then put another slice of toast on top of that with another leaf of lettuce, followed by thin slices of broiled breakfast bacon, topped with a third slice of toasted bread. Finish the sandwich with thin slices (lengthwise) of small pickles, on top of the last slice of toast. The toasted bread and the breakfast bacon should be hot.

**Club Sandwich.**—Toast four triangular pieces of bread and spread with mayonnaise dressing; lay next, two lettuce leaves taken from the heart, then thin slices of cold canned chicken upon the lettuce over this; arrange some crisp slices of boiled breakfast bacon and a slice of tomato, and cover with the other triangles of toast.

**Ham Sandwiches.**—Take cold boiled ham and run through a food chopper; season with mustard, cream, or salad oil, a pinch of cayenne pepper; pour into it some melted butter; mix all smoothly together and spread between thin slices of bread.

**Chicken Sandwiches.**—Take cold chicken or turkey and chop



very fine; mix with it melted butter, cream, salt, cayenne and white pepper and celery salt or mashed celery seed; spread between slices of bread.

**Chicken Salad Sandwiches.**—Between two thin, oblong slices of bread, buttered, place a layer of chicken salad on a lettuce leaf. In making chicken salad for sandwiches, chop the chicken and celery much finer than for ordinary purposes.

**Apple Sandwiches.**—Two thin slices of buttered bread. Between them place a thin slice of a tart apple, which has been steeped for an hour in a mixture of lemon juice and sugar.

**Lettuce Sandwiches.**—Thin, oblong slices of buttered bread, with a filling of lettuce leaf, dipped in mayonnaise and sprinkled with Parmesan cheese.

**Salmon Sandwiches.**—Two thin slices of bread, cut triangular and buttered. Between them put canned salmon, dressed with lemon juice and salt and pepper to taste, on a lettuce leaf.

**Sardine Canapes.**—Cut bread in circular pieces, toast and spread with sardines, from which bones have been taken and the meat rubbed to a paste with melted butter; add a few drops of Worcester and Tobasco sauce and a pinch of cayenne pepper; in the center place an olive; around the edge, finely chopped white of egg.

**Caviar Canapes.**—Slice bread one day old in half-inch slices. With a biscuit cutter stamp it into rounds, spread with butter, and toast in the oven. Mix some caviar with lemon juice to taste. Put a shrimp in the center of each round of bread, surround with a thin ring of caviar, and sprinkle the caviar with the yolk of hard boiled egg rubbed through a sieve. Serve on lettuce.

**Sardine Sandwiches.**—One box French sardines, one lemon, two tablespoons butter, salt and a pinch of red pepper; free the sardines from skin and bones; chop into a fine paste; add the lemon juice and seasoning and lastly melted butter. Spread between wafers or thin slices of bread and butter.



**Brown Bread Sandwich.**—Cut very thin slices of Boston brown bread in any shape desired. Whip one pint of cream very stiff. Stir in one teaspoon of salt and half pound of chopped nuts. Spread on the thin slices of bread.—Miss Pattie Crook.

**Chocolate Sandwiches.**—Take two tablespoonfuls of chocolate and half cup sugar, mix with a little water, heat to a thick paste. Chop fine a half-pint of nut kernels, walnuts, hickorynuts, almonds, chestnuts, or any desired variety will do, and they may be mixed if one chooses. Stir in chocolate paste when cooling, and spread thinly between narrow reception wafers. Let harden.

**Sweetbread Sandwiches.**—Sweetbreads can be prepared in the following way and used as a filling for sandwiches: Take the sweetbreads, pulling apart into small bits, cut up lettuce and a few blanched almonds, the latter in fine pieces. Prepare a mayonnaise dressing, made rather dry; mix this with the sweetbread salad, which of course consists of the lettuce, almonds and sweetbreads. Spread on slices of bread in the usual way. This is a most excellent relish and will repay one for the trouble.

**Mint Sandwiches.**—Cut square slices of light bread very thin, then cut them diagonally across, making triangles; spread on the slices enough mayonnaise to hold them together, and in each sandwich place two or three fresh mint leaves. Very delightful to serve with iced tea or for a light sandwich.

**Olive Sandwiches.**—Is a unique way of serving olives at teas and receptions. Cut the flesh from the stones of half a dozen queen olives; chop it fine, add to it a scant tablespoonful of salad dressing. Mix and spread on thin slices of buttered bread; form the sandwiches, and cut into small squares. Stuffed olives are very appetizing served in this way.—Household Journal.

**Olive Sandwiches.**—Thin slices of bread cut hexagon shape.

Between each two slices place a layer of Neufchatel cheese mixed to a paste with equal quantities of cream and salad dressing and covered thickly with chopped olives.

**Cheese Sandwiches.**—Equal parts grated cheese and English walnut meat mixed and seasoned with a little salt and cayenne. Mix with mayonnaise. Use on buttered bread. Always butter bread before you slice it in making sandwiches, and be careful to slice it very thin. It will add much to the taste as well as appearance if daintily made.

**Cheese Sandwiches.**—One hard boiled egg, quarter pound cheese (grated), half teaspoonful of salt, half teaspoonful of pepper, half teaspoonful of mustard, one tablespoon melted butter, one tablespoon vinegar or cold water. Take the yolk of egg, put into a small bowl and crumble it down; put into it the butter and mix it smooth with a spoon. Then add salt, pepper, mustard and cheese, mixing well; then put in the vinegar, which will make it the proper thickness. If vinegar is not relished use cold water instead.

**Peanut Sandwiches.**—Half cup of vinegar, yolks of two eggs, five or six teaspoons of sugar, lump of butter, salt and pepper, one small cup of mashed peanuts.

**Peanut Sandwiches.**—Use freshly parched peanuts; grind in meat chopper. To one cup of ground nuts use a dessert spoonful of butter. Melt butter and rub with peanuts until a paste is formed. Spread on bread.

**Peanut Sandwiches.**—Have one quart of roasted peanuts and grind them in a food chopper; take one pint new milk and put with two tablespoons butter with one tablespoon flour rubbed in; put in double boiler and cook till it thickens; add salt and cayenne and black pepper to taste, and half teaspoon sugar; let it cool and add the peanuts; spread between slices of bread and cut in any shape you prefer.

**Sweet Peanut Sandwiches.**—Half cupful grated maple sugar, quarter cupful chopped roasted peanuts, one tablespoonful rich

cream. Stir all the ingredients together well. Use between thin buttered slices of white or graham bread. Halves of the roasted kernels may be used on top as a garnish.

**A Good Sandwich.**—Get the French rolls that are so deliciously crusty; cut out from the top a circular piece of crust, then scoop all the soft part, and fill with either creamed chicken, lobster, sardine salad, or any of those appetizing concoctions. It is very necessary that the mixture be well seasoned and moist with cream sauce of mayonnaise.

**Nut and Chicken Sandwich.**—Chop the white meat of a chicken and pound it to a paste in a mortar. Season with salt, pepper, oil and lemon juice. Spread thin bits of bread with butter, and press into the butter either English walnuts or almonds, sliced very thin. Spread the corresponding bits of bread with the chicken and press the pieces together.

**Nut Sandwiches.**—Thin slices of bread cut circular and buttered. The filling should be made of chopped, roasted and salted peanuts, mixed with sufficient mayonnaise to spread easily.

**Nut-Ginger Sandwiches.**—Take three long thin slices of bread, buttered. Between the first and second place a layer of chopped, preserved ginger, mixed with cream, and between the second and third slices place a layer of chopped English walnuts.

**Fruit and Nut Sandwiches.**—Mash to a paste an equal quantity of figs, dates or raisins and nut meats. Moisten with enough whipped cream to hold together; spread on thin, buttered bread. If boiling water is poured over dates, figs or raisins they will mash easily.

**Maple Sandwiches.**—Take an equal number of thin slices of white bread stamped out circular. Butter and fill with maple-cream and place together in pairs, one of each kind of bread.

Maple cream is prepared as follows: Take half a pound of maple sugar, half pound of brown sugar, half cup of water

and half a teaspoon of cream of tartar. Boil these together until they form a soft ball when dipped into cold water. Pour out into a shallow platter and when nearly cold beat with a fork until thick and creamy.

**Nasturtium Sandwiches.**—Wash the leaves; spread with a layer of mayonnaise and sprinkle thickly with finely ground English walnut meat. Spread between thin slices of white bread. Watercress may be substituted.

**Tartare Sandwiches.**—Chop three sardines, cup of boiled ham, three small pickles fine, with a teaspoon each of mustard, catsup, vinegar; season with salt and cayenne. Spread on bread cut diagonally across.

**Tartare Sandwiches.**—Chop three sardines, one cupful of boiled ham and three small cucumber pickles very fine and mix them with a teaspoon each of mustard, catsup, vinegar and a seasoning of salt and cayenne. Spread upon buttered bread, cut diagonally across.

**Divided Crackers.**—Two tablespoons grated cheese, twelve tablespoons cream, small piece of butter, salt and cayenne pepper each a pinch; melt together; spread on toasted crackers.—Mrs. John H. Gary.

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## SALADS.

### A SALAD.

It looks so dainty—so tempting,  
So fit for the taste of a queen,  
Such epicurean colors,  
Such garnishings of green.  
Such art! But I turn from it bravely.  
I dare not do more than look.  
For I know, were I but to taste it,  
I should fall in love—with the cook.

—Phila. Butler Bowman.

**Chicken Salad.**—Take a nice large hen boiled with a pod of red pepper in the pot (clip it carefully), one dozen eggs boiled hard, drop in cold water, mash the yolks carefully and one-third as much mustard; mix them together, smooth with some good vinegar; chop the whites fine and add to the chicken and egg combined, half cup butter creamed well, add the butter to the yolks and mustard; add a little cayenne pepper and salt; mix all carefully and add vinegar to taste. If you cannot get celery use cabbage with celery seed—one teacup soaked in vinegar over night.—Mrs. John W. Buford, Sr.

**Chicken Salad.**—Boil a chicken till tender, cut into small squares, then cut into squares one and one-half stalks of celery, and add one pound of English walnuts, or any other kind you may like, and mix it with mayonnaise dressing. This will serve about fifteen.—Mrs. Tigrett.

**Chicken Salad.**—Choose a medium sized fowl, boil until tender, then remove all skins, bones and gristles; cut up the meat, then add a little salt and the white part of a bunch of



celery. Toss up the ingredients until light, then set away in a cool place until the dressing is made. Use mayonnaise dressing.—Mrs. J. N. Fite.

**Chicken Salad.**—Two large cold fowls boiled until the flesh slips from the bones, yolks nine hard boiled eggs, half pint salad oil or melted butter, half pint vinegar, one gill of ground mustard, a small spoonful black pepper, same of salt, six heads of celery. Cut or grind the chicken fine, cut the celery in squares, mix chicken and celery together, cover and set away. Mash the yolks to a smooth paste. Mix them with vinegar, mustard, pepper and salt. Mix thoroughly. When the dressing is sufficiently mixed cover and set away. Five minutes before serving pour the dressing over the chicken and celery and mix well together. This salad is excellent made of turkey. Add sugar to taste, and nuts, and the whites of nine eggs chopped fine.

**Chicken Salad.**—Boil chicken till tender, cut in small pieces. Add nearly as much cut celery, six hard boiled eggs with whites well chopped, and the yolks mashed and mixed with two table-spoons of French mustard. Put in pickle, salt and red pepper to taste, and mix with a mayonnaise dressing. This is for one chicken. Nuts may be added if preferred.—Mrs. J. E. Mercer.

**Chicken Salad for 150.**—A fowl weighing three and one-half pounds yields one pint of meat. Rather less than the same measure of celery is called for. A bunch would give this quantity, and sometimes more. About half the measure, more rather than less, of the combined chicken and celery, of mayonnaise is needed, say a cup and a half. This quantity will serve from 8 to 10 people. To serve 150, multiply by 15 and the quantity will not be far out of the way—that is, 52½ pounds chicken, 12 or 15 bunches of celery and 6 quarts mayonnaise.—Boston Cooking School.

**Chicken or Turkey Salad.**—The white meat of a boiled chicken or turkey; cut fine three-quarters of the quantity of



chopped celery. One teacup of pecan meats, four hard boiled eggs cut fine; take two raw eggs, beat well, add a teaspoon each of salt, pepper and made mustard, three teaspoons of melted butter, two teaspoons of white sugar and half teacup of vinegar. Cook in a double boiler, stirring constantly. When cool add teacup of whipped cream and mix this with cut chicken, celery and pecan meats.—Mary E. Timberlake.

**Canned Chicken Salad.**—Open can of chicken and shred the meat with the fingers. Mix with half the quantity of finely cut celery, mix with mayonnaise dressing and serve on a bed of lettuce. Garnish with parsley and slices of hard boiled egg. Sweetbreads or mushrooms or both are sometimes added to chicken salad. A few capers may be used with pleasing effect.

**Chicken Pilaff.**—Clean and cut up one can of chicken. Cover with boiling water, season with salt and pepper, and cook till nearly done. Add half a cup of well washed rice to the chicken and cook till the rice is done. Make a tomato sauce and pour over the rice and chicken when it is ready to serve.

**Knoxall Salad—Chicken Cream.**—The author of this recipe won second prize—\$200—in the prize recipe contest of 1904.—One tablespoon Knox's gelatine, quarter cup cold chicken stock, three-quarters cup hot chicken stock, highly seasoned, one cup heavy cream, one cup cold cooked chicken cut in dice, salt and pepper. Soak the gelatine in cold stock, dissolve in hot stock and strain. When mixture begins to thicken, beat, using an egg beater, until frothy; then add cream beaten until stiff, and chicken dice. Season with salt and pepper. Turn into quarter pound baking powder tins, first dipped in cold water, and chill.

**Salad Dressing.**—One and one-half teaspoons Knox's gelatine, two tablespoons cold water, yolks of two eggs, one teaspoon salt, one and one-half teaspoons sugar, quarter teaspoon pepper, few grains cayenne, one teaspoon mustard, quarter cup lemon juice, half cup hot cream, one and one-half tablespoons

butter, whites of two eggs, half cup heavy cream. Soak gelatine in cold water until soft, dissolve by standing in hot water, then strain. Beat yolks of eggs, and add salt, sugar, pepper, cayenne, mustard, lemon juice and cream. Cook over hot water until mixture thickens, stirring constantly, then add butter and gelatine. Add mixture gradually to whites of eggs beaten until stiff and when cold fold in cream beaten until stiff. Mold and chill. Turn chicken cream from molds, cut in one inch slices and arrange on lettuce leaves. Put a spoonful of salad dressing on each slice and garnish with one-half English walnut meat. Cut celery in small pieces—there should be three cupfuls. Break into pieces one cup pecan or English walnut meats, and brown in a moderate oven. Mix celery and nut meats, sprinkle with one-half teaspoon salt, and add to one-half the salad dressing. Surround each slice of chicken cream with celery and nut mixture. If a simpler dish is required, the celery and nuts may be omitted.

**Oyster Salad.**—Two dozen fresh oysters or two cans cove, one can salmon, one box sardines, one tablespoon each of mustard, sugar and butter, one cup vinegar, half cup milk; season with salt, pepper and celery seed. The oysters should be wiped dry and chopped very fine. Slice one lemon and lay on top.

**Neapolitan Salad.**—Four pounds of boiled lean pork, two stalks of celery, two apples, two pickles, two tablespoonfuls of mince meat, half pound shelled pecans. This all chopped together with cream dressing makes a delightful salad. Will serve twenty-five people.—Mrs. J. F. Hirt.

**Tongue Salad.**—One tongue chopped finely, one cup mixed nuts, two apples chopped fine, half cup celery, one teaspoonful celery seed, half cup seedless raisins, two or three chopped pickles, salt and pepper. Dress with boiled salad dressing.—Mrs. Madison.

**Tongue Salad.**—Boil one beef tongue in salted water till thoroughly done. Remove the skin when it gets cold. Cut the

thick part in thin slices for lunch. Grind the rest of the tongue in a meat chopper, season with salt and pepper to taste. Add one pound of English walnuts chopped. Pour over all mayonnaise dressing and mix thoroughly. This is fine for Sunday night supper.—Mrs. G. M. Savage.

**Shrimp Salad.**—One can shrimp, two hard boiled eggs chopped fine, one cup chopped celery, half cup cucumber pickle chopped fine. Mix with mayonnaise dressing. Season highly with white pepper, salt to taste, one teaspoon of prepared mustard (French mustard). Mix well.—Mrs. T. H. Temple.

**Salmon Salad.**—One can of salmon, two hard boiled eggs chopped fine, a pinch of salt, add cracker crumbs and pickle to suit taste. Serve with mayonnaise dressing.

**Salmon Salad.**—One cup of vinegar, two eggs, one tablespoonful of butter, one tablespoonful of sugar, one teaspoonful each of black pepper and mustard, a little salt; let it boil until it begins to thicken and stir in one can of salmon.—Mrs. G. M. Savage.

**Celery and Sardine Salad.**—Cut celery into one inch lengths, season lightly with pepper, salt and vinegar; serve on a lettuce leaf with sardines around it. Pour mayonnaise dressing over it.

**Sardine and Celery Salad.**—Scrape and wash the celery; crisp in ice water to which has been added the juice of a lemon; then cut into half inch lengths and heap in lettuce cups for individual serving. Rub the yolks of two hard boiled eggs and one tablespoon olive oil to a paste; season with salt, pepper and powdered sugar; add vinegar enough to make the mixture of the proper consistency and pour over the celery. Garnish with whole sardines and serve with cheese wafers.

**Sweetbread Salad.**—Boil one set sweetbreads tender, then skin and cut into pieces half inch square. Cut an equal amount of celery. Add one can of English peas, from which the water has been strained, “Richelieu” brand is the best. Mix with mayonnaise.—Mrs. Isaac Tigrett.

**Good Recipe for Waldorf Salad.**—Cut enough tender celery to make a cupful. Cut off the tops of six pretty red apples and with a spoon scoop out the inside; chop fine and mix it with the celery; wrap both in a damp cloth and put them in the refrigerator to make the celery crisp and to prevent discoloration of the apples. Throw the shells of the apples into cold water. Put the yolks of two eggs in a clean, cold soup-dish; beat them a little with a fork; add a pinch of salt, not more than half a saltspoonful, and eight tablespoonfuls of olive-oil, half a teaspoonful at a time. Stir carefully all the while until you have a thick, custard-like dressing. Add a tablespoonful of lemon juice and mix it with the apple and celery. Fill into apple shells. Stand each on a pretty little mat in the center of the plate and put them in the refrigerator until wanted for use.

**Waldorf Salad.**—Make a dressing of two-thirds cup of sugar, half teaspoon flour, half teaspoon mustard, a little pepper and salt, one egg, three tablespoons milk, three of vinegar, butter size of walnut—boil till thickens. When cool pour over the meat of two apples chopped fine, two stalks of celery cut fine and two cups of nut kernels. Serve with a little whipped cream on top. Decorate with celery leaves and English walnut kernels. Very fine. If apples are very acid the dressing may require a little more sugar.—Mrs. W. W. Adams.

**Deviled Egg Salad.**—Boil eggs carefully for twenty minutes, cut into halves and remove yolks. Put yolks through sieve and rub to a paste with mayonnaise dressing sufficient to make them smooth, adding a little lemon juice.

**Beet Salad.**—One quart chopped boiled beets, one quart chopped cabbage, two cups sugar, one tablespoonful salt, one teaspoonful black pepper, quarter teaspoonful red pepper, one cup grated horseradish, vinegar to cover. Put in stone jar to keep.

**Cucumber Salad.**—Slice cucumbers thin, sprinkle with salt

and stand half hour. Slice onions fine and lay in salted water same length of time. Add vinegar and pepper and cover all with sour cream.

**Frozen Cucumber Salad.**—Take large cucumbers and cut in oblong halves, scrape out inside into a pulp, take out as many seeds as possible, then chop very fine celery, onions and green pepper. Make mayonnaise (and use lavishly) with equal parts of hard boiled and raw yolks. Proportions—About four large cucumbers, one stalk of celery, one green pepper, one large onion.—Mrs. C. N. Harris.

**French Salad.**—Use very large cucumber pickle. Take out the center of pickle, cut pickle in rings of about quarter inch thickness. Stick through these rings asparagus tips—the blossom ends (which have been cooked). French peas are put around the rings, and all served on lettuce leaves.

**Potato Salad.**—Four hard boiled eggs, four large sized potatoes, one large teacup of chopped celery or cabbage, one teacup vinegar, one teaspoon mustard, 1 teaspoon sugar, salt to taste. Boil vinegar, mustard and sugar together. Beat up one egg and put in vinegar while boiling on stove, also stir into vinegar one dessert spoon of butter. Let boil until thick like custard. Let cool. Mix the potatoes, celery and chopped eggs. Pour over it the vinegar. If cabbage is used, use one teaspoon mashed celery seed. Excellent.

**Potato Salad.**—Boil and mash four potatoes, add minced onions and a dressing composed of the yolks of three hard boiled eggs mashed and mixed with three-quarters teacupful of vinegar, one teaspoonful each of mustard and melted butter, two teaspoonfuls each of salt and sugar, mix well and garnish with the whites cut in rings, and lettuce.

**Irish Potato Salad.**—For eight persons take four large potatoes and two large onions. Boil potatoes till done, then beat until very light, season with saltspoon of salt and black pepper. Take the yolks two hard boiled eggs and the yolk of one raw



one, stir till perfectly smooth, one teaspoon mustard, one large tablespoon butter. Mix the mustard with the eggs, adding butter slowly, half teacup vinegar, a teaspoon salt. Chop the hard boiled whites fine and add also. Mix well with potatoes. Garnish with tomatoes and parsley.

**Tomato Salad.**—Peel as many medium size tomatoes as there are persons to be served. Use a sharp knife, cut a slice from the stem end of the tomato, about as large as a fifty cent piece. Scoop out half the pulp, leaving enough to hold the tomato in shape. Mix the pulp that has been removed with twice as much celery cut fine, and half its bulk in finely shredded green peppers. Fill the tomatoes with the mixture; set in ice box one hour to chill. Serve each tomato on lettuce leaf and cover the top with spoonful of stiff mayonnaise.

**Green Pepper and Tomato Salad.**—Crisp lettuce leaves by laying in cold water half hour. Then shake dry and lay on ice. Take the sweet green, or red peppers, with scissors cut them in ribbons, lengthwise; slice tomatoes on the lettuce leaves and sprinkle the pepper ribbons over all. Use mayonnaise dressing. Celery may be used in this salad also.

**Tomato Aspic.**—Take half box gelatine, soak in cold water; one quart can tomatoes, run through colander, season with salt, cayenne pepper and celery salt, then add to gelatine. Put on fire and let come to boiling point; add one large tablespoon Worcester sauce. Take off the fire, and when the jelly is cold, and beginning to form, pour into molds. Turn out and serve with a garnish of lettuce leaves.—Mrs. W. S. Keller.

**Tomato Aspic.**—Take the contents of a quart can of tomatoes or its equivalent of fresh ones, add small sliced onion, six cloves and half cup of finely chopped celery. Boil all together for half an hour; strain; season to taste with pepper and salt; then add one-third of a box of Cox's gelatine, previously dissolved in a little boiling liquid; pour into small cups and set away to congeal. When ready to use turn out of cup on let-

tuce leaf to serve with thick mayonnaise.—Mary E. Timberlake.

**Celery Salad.**—Four large stalks celery, four oranges, half cup vinegar, half cup water, one tablespoon butter, four eggs, one teaspoon of made mustard, one teaspoon white pepper, half teaspoon salt, one teaspoon sugar (or more if desired). Put the vinegar and butter in a saucepan on the stove until it boils. Have the eggs well beaten with the mustard, pepper, salt and sugar; then, still beating, pour the hot vinegar on it and return to the stove in a double boiler and let it cook to the consistency of cream. Mix with celery and oranges—which have been chopped fine—first adding four teaspoonfuls of whipped cream. When dressing is cold pour over fruit an hour before using. If acid fruits are used add a little more sugar.—Mrs. J. E. Mercer.

**Tomato and Pineapple Salad.**—Arrange crisp lettuce leaves on platter and place in the center of each leaf sliced tomato, alternating with a slice of canned pineapple, with a preserved cherry in the middle of each slice. Marinate with French dressing. This salad should be served in summer as cold as possible.

**Banana Salad.**—Six large bananas, half pound malaga grapes (seeded), quarter pound English walnuts (shelled). Use cream salad dressing.—Mrs. J. L. Nelson.

**Apple Salad.**—Three teacups of apple pared and cut in small blocks, one teacup of chopped celery, and one of English walnuts broken in bits. Use mayonnaise dressing, serve on lettuce leaf and garnish with celery tops. If you like apples, allow an apple to each person to be served.

**Apple Salad.**—Six apples, very firm ones, one can sliced pineapple, quarter pound shelled pecan nuts; slice all the fruits thin, removing hard parts of the pineapple. Break nuts in small pieces, and add dressing (given with celery salad) from one to two hours before using.—Mrs. J. L. Nelson.

**Apple Salad.**—Peel and grate half dozen apples, chop fine

quarter pound of celery, quarter pound of English walnuts, three bananas. Mix all together. Add pinch of salt and sugar to taste. Serve with whipped cream.—Mrs. G. M. Savage.

**Pear and Nut Salad.**—Mix quarter pound of shelled pecans with quarter pound of shelled walnuts. Mix with oil salad dressing. Serve on half a canned pear on lettuce leaf. Put a little of the dressing on the top.—Miss Patty Crook.

**French Fruit Salad.**—One head lettuce, one dozen English walnuts, two dozen large white grapes, three bananas, two oranges, half pint mayonnaise. Peel the oranges, divide the lobes and cut each lobe into three pieces, removing the seed. Skin the white grapes with a very sharp knife and remove the seed. Shell and halve the walnuts. Slice bananas with a silver knife. Arrange the fruit on the lettuce, rejecting all leaves but the most crisp and delicate. Cover with mayonnaise dressing and serve ice cold.

**American Beauty Salad.**—Cut in small pieces equal parts of tart apples, oranges, fresh pineapple and celery. Put in after dinner coffee cups. Pour over some lemon jelly, colored with the red coloring found in gelatine boxes, also add a little of Price's fruit color, to give the desired red. When firm, turn out on lettuce leaves. Press half an English walnut on top and serve with stiff mayonnaise made with plenty of whipped cream.—Mrs. Gov. Folk.

**Grape Fruit Salad.**—Cut three grape fruits in half, crosswise. With a sharp knife cut out the meat so that it can be cut in blocks if possible. Pare and cut in blocks two or three apples, quarter pound of nuts, either pecans or walnuts, quarter pound of white grapes, about half a bunch of celery. Take the smallest, curliest leaves of lettuce, and line the six half grape fruits with it. Mix the salad well with mayonnaise dressing and serve in the lettuce lined cases.—Miss Pattie Crook.

**Fruit Salad.**—One can sliced pineapple (drain juice off), cut in dice and put in bottom of salad dish, half pound English

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walnuts (break in bits), quarter pound of malaga grapes (cut in two and remove seed). Over this put one cup of salad dressing. Just before serving put over this one or one and one-half cups whipped cream. Pick one large orange to pieces and stick about in the cream, and quarter pound candied cherries. Serve with Long Branch wafers.—Mrs. Lee Agnew.

**Cream Dressing for Fruit Salad.**—Half teaspoonful each of salt, mustard, flour, three-quarters cup of sugar, one egg slightly beaten, two and one-half tablespoonfuls of butter, three-quarters cup of cream, and slowly add quarter cup of vinegar. Cook over boiling water until mixture thickens, stirring constantly.—Mrs. Lee Agnew.

**Salad Dressing.**—Two eggs, six tablespoonfuls of vinegar, one small teaspoonful of mustard, one teaspoonful of sugar, one teaspoonful of butter, a little salt and pepper. Cook in double boiler, stirring constantly. When thick add half cup cream if possible. It is all right without.—Mrs. H. L. Madison.

**Cream Salad Dressing.**—One cup vinegar, one cup cream, one tablespoon salt, one tablespoon mustard, a speck of cayenne pepper, four eggs. Beat eggs. Beat butter, salt, mustard and sugar together and add to the eggs, then the vinegar, then the cream. Put in a double boiler and steam until it thickens, stirring constantly. If you have not cream, use milk and add the yolk of another egg.

**Olive Oil Salad Dressing.**—Yolk of one egg, half teaspoon

mustard, half salt spoon of red pepper, one of black pepper, half spoonful of sugar, one of salt. Stir till mixed; pour in oil drop by drop till thick so you can cut, then about half teaspoon of vinegar to thin it, then oil again drop by drop till thick, then half spoon of vinegar. After having used vinegar twice, alternate the olive oil with lemon juice, thinning with lemon juice and thickening it with the olive oil, each several times.—Miss Patty Crook.

**Shrimp Salad Dressing.**—Two eggs, one wineglass oil to each egg, quarter teacup cream, half saltspoon salt to each egg, half teaspoon mustard, half lemon to each egg, capers to taste. In mixing, beat oil into eggs, a drop at a time; then lemon, cream and salt; lastly the capers. Pour over salad, using salt. Garnish with slices of lemon and whole shrimp.

**Dressing for Slaw.**—Two-thirds cup vinegar, two-thirds cup cream, butter size walnut, one tablespoon mixed mustard, one tablespoon celery seed, pepper and salt to taste. Boil until thick and when cold pour over chopped cabbage.

**Dressing for Slaw.**—One teacup vinegar, one egg, three tablespoons sugar, one teaspoon each of mustard and salt, butter size of egg. Mix well and boil.

**Dressing for Lettuce.**—Half glass vinegar, tablespoon sugar, half teaspoon salt, half teaspoon mustard. Put on the fire and let come to a boil, pour on to two eggs beaten separately; take off at once.

**Dressing for Lettuce.**—Half cup good vinegar, two tablespoons sugar, yolks two hard boiled eggs mashed to a paste with one teaspoon butter and half teaspoon mustard, two-thirds teaspoon salt. Mix together and pour over shredded lettuce just before it is to be served.—Mrs. H. R. Lancaster.

**Mayonnaise Dressing.**—Yolks of four eggs, half teacup of melted butter, one teaspoon of dry mustard, half teaspoon of salt, mix salt and mustard in a half cup of vinegar, three-quarters of cup of cream, two teaspoons of sugar. Beat eggs



first, then put in butter and beat till smooth; add mustard and salt and vinegar and then cream. Set in a pan of boiling water and cook till it thickens. Pour off and set in a cool place.—Mary E. Timberlake.

**Mayonnaise.**—Yolks of four eggs, half cup vinegar, half cup sweet milk, one teaspoon sugar, mustard and salt to taste, butter size of an egg, one pint whipped cream. Cook in double boiler until thick, and when cold stir in cream.—Mrs. Thos. Polk.

**Mayonnaise Dressing.**—Yolks of six eggs, two teaspoonfuls of mustard, one teaspoonful of salt, one cup of sugar, one tablespoonful of butter, one cup of vinegar, three cups of buttermilk. Mix cold, then put over the fire. When boiling add one more cup of buttermilk, to which has been added three tablespoonfuls of flour. Cook till thick.—Mrs. P. C. Callahan.

**Mayonnaise Dressing.**—Put in saucepan a lump of butter size of an egg. When melted add one tablespoonful flour, and when smooth add one teacup milk or water; let come to a boil. Have ready three well beaten eggs, one teacupful vinegar, one teaspoonful sugar, half salt and one scant teaspoonful Coleman's mustard. Stir in with other ingredients in saucepan, and when it thickens to the consistency of cream, strain and set aside to cool.—Mrs. J. E. Ryley.

**Mayonnaise Dressing.**—One teacup of vinegar, one teaspoonful of mustard, half teaspoonful of salt, two teaspoonfuls of sugar, or more if desired. Mix these ingredients, adding a cup of sweet milk and yolks of four eggs. Boil in double boiler until thick, then add half cup of whipped cream.—Mrs. J. C. Edenton.

**Prepared Mustard.**—Take three teaspoons mustard, one of flour, half teaspoon sugar. Pour boiling water on these and mix into a smooth thick paste; when cold add vinegar enough to make ready for use, and serve with salt.

**Mustard Dressing.**—Half box mustard, yolks three eggs, one

cup sugar, one tablespoon butter, one teaspoon salt, pod of red pepper, one pint good vinegar; mix all smoothly together, put into a saucepan and set in a vessel of boiling water on hot fire; cook till it thickens. This will keep for months in a cool place. It is nice for cold meats and for mixing quick salads.

**Cucumber Aspic.**—Peel and grate two large cucumbers, salt and let stand fifteen or twenty minutes, then strain. One box of gelatine, soak in pint of cold water, pour in pint of boiling water; mix with cucumber, season with juice of one lemon; salt and pepper to taste; strain through cloth.—Mrs. T. H. Temple.

**Tomato Jelly.**—One cup of tomatoes, one bay leaf, six cloves, three tablespoons of vinegar, one onion, one tablespoonful of sugar, one teaspoon of salt, a pinch of red pepper and a pinch of white pepper, three-quarters box of gelatine (soak in water). Put in tomatoes while hot and strain through sieve and set away to congeal. For a salad put in chopped chicken and pecans. Serve with mayonnaise.—Mrs. C. N. Harris.

**Drawn Butter.**—Rub together one tablespoon of flour, half cup butter; put into a saucepan and add one cup cold water. Cover and set in a large vessel of boiling water; season with salt and pepper; keep moving the dish and when thoroughly mixed take it off. Do not let boil. Using milk instead of water makes it a cream sauce.

**Salted Almonds.**—To each half pint blanched almonds add tablespoon melted butter and one teaspoon fine salt. Spread in a pan, bake twenty minutes in rather cool oven. Spread on plates to cool.

## VEGETABLES.

“Study simplicity in the number of dishes, and variety in the character of the meals.”—Sel.

### MEDICINAL PROPERTIES IN FOODS.

Lettuce and cucumbers assist in cooling the blood.

Raw onions are good for insomnia, and cooked onions or onion soup is an excellent remedy in debility of the digestive organs.

Tomatoes are good for torpid liver.

Spinach and dandelion are considered excellent for the kidneys.

Celery is a good tonic for the nerves.

Beans are considered one of the most nutritious and strengthening of vegetables.

Beets, turnips and potatoes are fattening.

### TIME REQUIRED FOR COOKING SOME OF MORE COMMONLY USED VEGETABLES.

Potatoes, baked, thirty to forty-five minutes.

Potatoes, steamed, twenty to forty minutes.

Potatoes, boiled in jackets, twenty to twenty-five minutes after water is fairly boiling.

Potatoes, pared, about twenty minutes if of medium size; if very large, twenty-five to forty-five minutes.

Green corn, young, twenty to twenty-five minutes.

Peas, twenty-five to thirty minutes.

Asparagus, fifteen to thirty minutes if young; if old, thirty to fifty minutes.

String beans, forty-five to sixty minutes, or longer.

Beets, boiled, one hour if young; if old, two to three hours.

Parsnips, young, forty-five minutes.

Turnips, one to two hours.

Cabbage, young, one hour; old, two hours.

Celery, twenty to thirty minutes.

Squash, sixty minutes.

**Turnips.**—Wash, peel, cut in thin slices across the grain, and put in kettle with a piece of fresh pork. When the water has stewed down low, mash the turnips and season with salt and pepper. Set back on the range and stir frequently until the water is all dried out. Do not boil too long, as they are much sweeter when cooked quickly. They will require from forty minutes to one hour to cook.

**Turnip Salad.**—First boil a piece of bacon or jowl one-half hour, then add salad; boil one hour or more, till tender. Dip out with perforated skimmer, lay in deep dish, cover with nicely poached eggs, or serve eggs on another dish if preferred.

**Cornfield Peas.**—Boil a piece of meat one hour. Put in the peas, boil one hour or more, adding salt just before they are done. Drain and serve.

**To Boil Green Peas.**—Shell and lay your peas in cold water till half hour before dinner. Then put in boiling water and boil half hour steadily. Add a little salt just before taking them from the fire. Drain, add tablespoon fresh butter and put in covered dish.

**Creamed Peas.**—Put two level tablespoonfuls butter and two of flour in a saucepan; warm just a little; mix until smooth; add one cupful of milk; stir until boiling. Open a can of peas; turn them into the colander and pour over a little cold water; drain, turn them into the cream sauce; add half a teaspoonful of salt, and stand them on the back of the stove to heat.

**Green Peas.**—Shell peas and wash in cold water; cook in just enough boiling water to keep them from burning; boil

one-half hour and do not put salt in till they are tender, as it tends to harden them. Season with a good allowance of butter. A little milk may be added if desired.

**To Dress Cucumbers Raw.**—They should be as fresh from the vine as possible, few vegetables being more unwholesome when long gathered. As soon as they are brought in, lay them in cold water. Just before they are to go to the table take them out, pare them and slice them into a pan of fresh cold water. When they are all sliced, transfer them to a deep dish; season them with a little salt and black pepper, and pour over them some of the best vinegar. You may mix with them a small quantity of sliced onions, not to be eaten, but to communicate a slight flavor of onion to the vinegar.—White House Cook Book.

**Fried Cucumbers.**—Pare them and cut lengthwise in very thick slices, sprinkle with salt and pepper, dredge with flour, and fry in lard and butter, a tablespoonful of each mixed; brown both sides and serve warm.

**Stuffed Cabbage.**—Cut cabbage in four parts and tie up in a cloth. Boil in salted water until tender and white. Make a dressing as for a fowl, using one beaten egg, one small lump of butter, equal parts of flour and meal, soda and sour milk as required. Cook this ten or fifteen minutes in a little butter. When cabbage is done, put dressing in between the leaves of cabbage, tie up again and let cook ten minutes. Take out, lay on strainer over pot and let all water drain off. Serve with drawn (melted) butter, or a cream sauce made of sweet milk, little flour and butter, seasoned to taste. Small bits of ham grated and added to the dressing is an improvement.—Mrs. T. H. Temple.

**Escaloped Cabbage.**—Put on stove in a vessel with little cold water, about half small head of cabbage, cut in slices. Let boil until entirely tender, then chop fine. Beat in a porcelain pan one egg, half teaspoonful of salt, half teaspoon of sugar,



butter size of walnut (melted), half cup sweet milk. Stir cabbage into this, also a large teaspoon of flour made to a paste with milk. Season with black or cayenne pepper. Bake ten or fifteen minutes until slightly brown. Serve from dish.—Mrs. J. L. Nelson.

**Cabbage Boiled.**—Great care is requisite in cleaning a cabbage for boiling, as it frequently harbors insects. Large drum-head cabbage requires an hour to boil; the green cabbage will boil in twenty minutes. Add considerable water when boiling.

**Fried Cabbage.**—Select a nice cabbage; chop it very fine; put into a frying pan two or three slices of salt pork; fry until done, then turn in the chopped cabbage, sprinkle with a little salt and fry slowly until done.—Mrs. F. R. Bray.  
Do not let a cabbage boil too long.

**Cauliflower.**—When washed drop them into boiling water, into which you have put salt and a teaspoon of flour, or a slice of bread; boil till tender; take off, drain and dish them. Serve with a sauce spread over and made with melted butter, salt, pepper, grated nutmeg and vinegar. Before cooking loosen the leaves of a head of cauliflower and let lie top downward in a pan of cold salt water to remove any insects hidden between them.

**Brown Hashed Potatoes.**—Chop cold boiled potatoes, sprinkle lightly with salt and pepper and melt one tablespoonful of butter in a fryingpan; when hot turn in potatoes, pat down with a spoon, cover and cook slowly for ten minutes; turn out in omelet shapes on a hot platter and garnish with parsley and serve.

**Potatoes.**—The best way to cook Irish potatoes is to put them in just enough boiling water to cover them, leaving the skins on. Let them boil steadily till done. When nearly done, put in a little salt; remove the skins while hot, and just as you are going to send to the table, pour over melted butter. A very poor potato cooked in this way, and pressed, while hot, in a

coarse cloth, will be mealy; and if mashed with a little butter, cream, or milk, you can not tell it from the best. Potatoes should not be served in a covered dish, as the condensing of the steam makes them clammy.

**Another Way.**—Pare the potatoes very thin, as the best of the potato is near the skin; put in sufficient boiling water, salted, to cover them. When done, pour off the water, allowing them a little hard, and set back on the stove to dry, with the cover of the vessel removed to aid evaporation, or a towel over the top to absorb vapor. Boil half an hour.

**New Potatoes.**—Rub off the skins with a coarse towel in cold water; put them in boiling water; cook twenty minutes; drain off the water, sprinkle with a little pepper and salt, and pour over melted butter or cream.

**Saratoga Potatoes.**—Pare and cut Irish potatoes very thin; put them in cold water to soak. When ready, take them out of the water and wipe them dry, as they will not brown if they are not well dried. Have your lard about as you would for frying doughnuts, dropping in about two handfuls at a time, stirring all the time, so that they will brown evenly. The quicker they are cooked—so that they do not burn—the better they are. Add a little salt when you take them out of the fat. Take out with a wire egg beater.

**Texas Potatoes.**—Boil Irish potatoes, mash, season with salt, pepper and butter. Mince a large onion fine and mix through the potatoes. Put in a baking dish, smooth over the top, dot with bits of butter and put in the oven and brown.—Mrs. J. L. Newsom.

**Potato Croquettes.**—One quart Irish potatoes, mashed hot; small onion grated; four tablespoons of melted butter; two teaspoons of chopped parsley; white singapore; pepper and salt to taste. Mix, form into balls, roll in egg, then in bread crumbs, egg again and crumbs again. Fry in hot lard a delicate brown. Menu for five persons.

**Scalloped Potatoes.**—Slice raw potatoes thin; place in a pudding dish, after each layer pepper and salt and butter; when the dish is full pour in a cup of milk and bake nearly one hour. Dredge flour over each layer except the top one. Butter the dish well before using.—Mrs. H. J. Vandenbrook.

**Riced Potatoes.**—Cream and season potatoes, then run them through a three-cornered Irish potato masher, and serve with a lump of butter in the center. A very pretty way to serve them on special occasions.

**Deviled Potatoes.**—Wash some large, smooth Irish potatoes. Cut off one end and bake well done with the jackets on. After cooked, take out the inside and cream, season with salt, pepper, butter and a little mustard. Then stuff this back in jackets, put back in the oven and let stay long enough to get real hot. Serve while hot.—Mrs. J. L. Newsom.

**Scalloped Potatoes.**—Fill a pan with thinly sliced sweet potatoes, cover with new milk and a good sized piece of butter, season to taste and bake in a hot oven half an hour.—Mrs. J. L. Newsom.

**Boiled Potatoes (in jackets).**—Choose potatoes of uniform size; wash and scrub them with a brush, dig out all eyes and rinse in cold water; cook in just enough water to keep from burning till easily pierced with a fork, not till they have burst the skin and fallen to pieces. Drain, take out potatoes and place them in oven for five minutes and they will be dry and mealy.—Battle Creek.

**Roasted Potatoes.**—Potatoes are much more rich and mealy roasted than cooked any other way; wash carefully and dry them, bake in a moderate oven till a fork will easily pierce them; turn them about occasionally. When done, press each one till it bursts slightly, as that will allow the steam to escape and prevent potatoes from becoming soggy. Serve at once in a folded napkin placed in a hot dish.—Battle Creek.

**Potato Rissoles.**—Mash potatoes, salt and pepper to taste,

if desired add a little parsley. Roll potatoes into small balls, cover them with an egg and bread crumbs, and fry in hot lard for about two minutes. Finely minced ham or tongue may be added with good effect.

**Potato Balls.**—Work into a cupful of cold mashed potato a teaspoonful melted butter; when the mixture is white and light add the beaten yolk of one egg, and season to taste. Make into balls between your floured palms, roll thickly in flour, and fry in plenty of hot dripping. Take up with a split spoon, shake off the fat, and pile on a hot dish.

**Creamed Potatoes.**—Peel and boil white mealy potatoes in salt water about twenty minutes. Drain, mash thoroughly, add salt, butter, a little cream and beat till very light.

**Potato Snowballs.**—If the potatoes are large, cut them into quarters; if small, leave them whole; drop them into just enough boiling water to cover. When tender, drain and dry in the usual way. Take up two or three pieces at a time in a strong clean cloth and with the hands squeeze them tightly together in the shape of balls. Serve hot with melted butter. In having good Irish potatoes, everything depends on having all the things used in their preparation hot, and in their being served immediately.

**Stuffed Potatoes.**—Bake six medium-sized potatoes, cut in halves and without breaking the skin, scoop out the potato in a hot bowl. Mash, add a little butter, half cup hot milk, salt and pepper to taste. Beat the whites of two eggs stiff and mix it with the potato. Fill the skins with the potato mixture, heaping it slightly on the top. Add grated cheese, return to oven and brown slightly.

**Baked Irish Potatoes.**—Bake Irish potatoes till done; carefully remove potato from jacket by cutting a small piece off of each end. Cream thoroughly, season with salt, pepper and butter, add cream, and a little prepared mustard. Stuff the potato in jacket with a small bit of butter on each end; put in stove and brown quickly.—Mrs. A. H. Ellington.

**Baked Irish Potatoes.**—Cream potatoes nicely, put the potatoes in a pan with a lump of butter, return to the oven just long enough to brown nicely, and serve at once.

**Sweet Potatoes.**—Boil three potatoes, peel and run through a colander—add a lump of butter, a little rich cream and half cup of nuts chopped fine. Round up on a plate and bake a few minutes.—Mrs. W. S. Keller.

**Baked Sweet Potatoes.**—Wash, and bake in the oven with the skins on. When done, serve without peeling. When roasting beef or pork, peeled sweet potatoes laid in the same pan around the meat, and allowed to cook in the gravy, are very nice. When cooked in this way, the potatoes, if large, should be cut through the length, so as to get thoroughly done.

**Sweet Potato Cakes.**—Take the inside of cold sweet potatoes, form into small round cakes, roll in flour and fry brown in butter.

**To Fry Sweet Potatoes.**—Parboil the potatoes, peel, cut in slices and fry brown in boiling lard. Sprinkle with sugar.

**Candied Sweet Potatoes.**—Boil potatoes nearly done, peel and cut in slices; put a layer of potatoes, bits of butter dotted over them and sprinkle them well with sugar. Add another layer of potatoes, butter and sugar, until the dish is full. Add very little water and bake.

**Corn Fritters.**—Four ears of corn grated, one egg, tablespoon flour, a little sweet milk. Have a saucepan with smoking hot grease and drop from a spoon just enough at one time for a fritter.

**Stewed Corn.**—Take one dozen ears of green, sweet corn, very tender, cut off the kernels, cutting with a sharp knife from the top of the cob down; then scrape the cob. Put the corn into saucepan over the fire with just enough water to make it cook without burning; boil about twenty minutes, add cup of milk or cream, tablespoon of cold butter, season with pepper and salt. Boil ten minutes longer and dish up hot.



**Corn Pudding.**—Twelve ears of corn grated, add whites and yolks of four eggs beaten separately, one teaspoon sugar, the same of flour mixed up in a tablespoon of butter, a little salt, one pint of sweet milk. Bake three-quarters of an hour.—Mrs. Sam Lancaster.

**Green Corn Boiled.**—Strip off the husks, pick out all the silk, and put in boiling water, but no salt; boil twenty minutes.

**Fried Squash.**—Use the crook-neck squash; slice crosswise, very thin, lay in salt water, wipe them on a towel, dip in meal and fry in hot lard. As you take them out lay them on wrapping paper just a moment to absorb the grease.—Very fine.

**Squash.**—Peel, cut and boil the squash in salted water till tender; drain and mash smoothly, seasoning with salt, pepper and butter.

**Parsnips.**—Boil for one hour or until tender. Throw into cold water and remove the skins. Cut into slices and sprinkle with salt and pepper, dip in melted butter; then roll in flour and fry in butter until brown on both sides. Or the parsnips may be mashed, seasoned and served with butter.

**Parsnip Fritters.**—Boil four or five parsnips. When tender take off the skin and mash them, then add half teacup sweet milk and pinch of salt, one egg and enough flour to make a stiff batter. Put a tablespoon of lard in frying pan over the fire, and drop from a spoon; fry brown.

**Oyster Plant.**—Wash the roots, scrape them, throw them in cold water; then cut crosswise in thin slices, throw into fresh water enough to cover, add a little salt and stew one hour in covered vessel. Pour off water, add a little milk, butter and pepper. Boil up and serve hot.

**Scalloped Tomatoes.**—Place in a baking dish a layer of bread crumbs, then a layer of peeled tomatoes sliced, with bits of butter, a little pepper and salt; then bread crumbs, tomato, and so on, until the dish is full, having the bread crumbs on top. Place in the oven and bake.—Mrs. H. J. Vandenbrook.

**Spanish Way to Cook Tomatoes.**—Peel a dozen ripe tomatoes and fry in butter with two or three sliced green peppers; sprinkle on a little salt; add an onion and cook well together.

**Stuffed Tomatoes.**—Cut a slice from the stem end of each, and scoop out pulp. Mince one small onion, fry slightly, add one gill hot water, tomato pulp, two ounces cold veal or chicken chopped fine, simmer slowly, season with salt and pepper; stir in enough cracker dust or bread crumbs to absorb moisture; take off fire and let cool, stuff the tomatoes, small piece of butter on top of each and bake until slightly browned.—Mrs. A. H. Ellington.

**Stewed Tomatoes.**—Pour boiling water over one dozen ripe tomatoes; let stand a few minutes. Peel off skins, slice and cook about twenty minutes in saucepan; then add tablespoon butter, salt and pepper. Stew fifteen minutes longer and serve hot. Or if desired turn them into a baking dish and put bits of light bread, cut in squares, in the tomatoes, adding a tiny bit of butter and sugar to each piece. Set in the oven just long enough to toast the bread.—Mrs. Sam Lancaster.

**Stuffed Tomatoes.**—Cut the tops from six choice tomatoes and scoop the meat out with a spoon. Mix with meat and juice of tomato one-quarter pound of chopped nuts, half cup of chopped nuts, quarter teaspoonful of cayenne pepper, one teaspoonful of salt, three tablespoonfuls of mayonnaise dressing. Dissolve one tablespoonful of gelatine and mix with the ingredients. Set on ice till it begins to stiffen, then fill the tomatoes with it and serve on lettuce leaves with a little more mayonnaise dressing if desired.—Miss Pattie Crook.

**Tomatoes Stuffed with Lobster.**—Peel tomatoes and scoop out the meat, leaving enough to keep the shape. Chop the tomatoes, season with salt, black pepper, cayenne pepper, and a little lemon juice. Mix well with the lobster, and add an oil mayonnaise dressing. Then refill the tomatoes and place on ice. Serves six people, and is delicious.—Eleanor Freeman Lancaster.

**Stuffed Baked Tomatoes.**—From the blossom end of a dozen smooth, ripe tomatoes, cut a thin slice and with a small spoon scoop out the pulp without breaking the rind; chop a small head of cabbage and a good size onion fine, and mix with them fine bread crumbs and the pulp; season with pepper, salt and sugar and a cup of cream. When all is well mixed, fill the tomato shells, replace the slices and place the tomatoes in a buttered baking dish, put in pan just enough water to keep from burning; drop a small lump of butter on each tomato and bake half hour or so, till well done. Place another bit of butter on each, and serve in same dish. Very fine.—Mrs. A. H. Ellington.

**Stewed Tomatoes.**—Put one quart tomatoes on to stew in an iron skillet; allow it to cook until dry like mush, then add sugar, salt, a lump of butter as large as an egg and half cup or one cup of bread crumbs.—Mrs. J. F. Snider.

**Broiled Tomatoes.**—Dip in boiling water and take off skins, cut half in two and set in a biscuit pan, skinside down, putting butter, sugar, pepper and salt on each piece; put in the oven on the top rack until they begin to brown. A nice breakfast dish.—Mrs. S. W. Tucker.

**Tomatoes and Onions.**—Prepare half an hour before dinner, scald a few at a time in boiling water, peel, slice and sprinkle with salt and pepper, pour vinegar over them, and add sliced onions. This is especially nice in the fall.

**Asparagus.**—Boil tender white asparagus twenty minutes. Drain, add more boiling water; boil fifteen minutes, drain again and add one-fourth cup of fresh sweet milk. Just as this boils add a little thickening and about a saltspoon each of salt and sugar. Pour immediately into a dish with drawn butter.—Mrs. B. O. Snider.

**Asparagus.**—Let stand in cold water to freshen; put it in plenty of boiling water well salted. It will cook in thirty or forty minutes. Have ready four slices toasted bread, put as-

paragus on it and pour over white sauce of thickened milk and butter.

**Asparagus.**—Trim off the hard, woody ends of the stalks, tie in bundles, six or seven stalks to a bundle, and drop into boiling salted water. Boil rapidly, uncovered, till tender, drain and serve on slices of toast with melted butter.

**Asparagus a la Creme.**—Cook the asparagus as above. Make the plain cream sauce, seasoning with salt and pepper; add the asparagus and serve at once with toast.

**Escaloped Asparagus.**—Fill a baking dish with cream asparagus, cover with grated cheese. Bake till brown in a very hot oven, then sprinkle with chopped parsley and serve at once.

**Asparagus Fritters.**—Make a fritter batter of egg, flour and milk, adding salt and pepper and a little baking powder. Add the cooked and cut asparagus to the batter. The batter must be just stiff enough to drop easily from the tip of a spoon. Fry in deep fat, smoking hot, drain on brown paper, and serve with any preferred sauce.

**String Beans.**—Put a piece of bacon four inches square into a vessel of boiling water, boil half hour, then put in beans, having them strung and broken in pieces. Boil from two to three hours, adding water as it boils out. Let them boil down low before taking up. Add salt when nearly done.

**Snap Beans.**—Early in the morning string round tender beans and throw in water till one hour before dinner, when they must be drained and thrown into a pot where bacon is boiling.

**Boston Baked Beans.**—Soak one quart beans all night; in the morning cover them with boiling water, and set at the side of the range, until swollen and soft, but not broken. If you have no bean pot, put them into a deep baking dish; thrust a half pound chunk of salt pork, parboiled, and scored on top, down into the beans; add a teaspoonful salt, half as much

made mustard and tablespoon molasses, with enough hot water to nearly cover them; fit a top on dish and set in a slow oven, peeping at them three or four times to see if they need more boiling water. If so supply it. For the last half hour cook **them** faster and uncovered. This is the genuine New England dish and cannot be improved upon.—Marion Harland.

**Baked Egg Plant.**—Boil till tender, peel and mash, add pepper, salt, bread crumbs, a little onion and a spoonful butter. Bake on a plate twenty minutes.

**Egg Plant Pudding.**—Quarter the egg plant and lay in water over night to extract bitterness. Next day parboil, peel and chop fine; add one cup bread crumbs and two eggs to one pint of egg plant; salt, pepper and butter to taste. Add sweet milk to make good batter. Bake in earthenware dish thirty minutes.—Mrs. C. P. Black.

**Fried Egg Plant.**—Take fresh egg plants, slice one-quarter inch thick, rub both sides with salt, stand on edge in a bowl; this extracts the bitterness; dry on a napkin and dredge with flour. Have ready a frying pan with large spoon of very hot lard. They will fry a nice brown in ten minutes. It is not necessary to peel them.

**Stewed Celery.**—Scrape the outside stalks of celery and cut in pieces one inch long; let stand in cold water half hour, then put in boiling water enough to cover, and cook till tender; drain off water and dress with butter, salt and milk or cream, thickened with a little flour.

**How to Keep Lettuce Fresh.**—Do not keep it in water. Instead wash the leaves carefully and wrap them up in a wet cloth, covering with several thicknesses. Place on a plate or in a large bowl until wanted for use. The cloth should be kept wet. In this way lettuce will keep fresh for several days and in a much better condition than when set in water or on the ice.

**Onions.**—Onions boiled in milk, instead of water, are rendered more delicate and improved in flavor. Let the milk boil;



add a little salt. Peel the onions, and put them in boiling milk, and let them boil half an hour, or until well done. Drain them in a colander; put them in a warm dish, and pour a little melted butter over them; sprinkle with black pepper.

**To Boil Okra.**—Okra should be young and tender. Cut off the stems and tip of the small end; boil till tender, but not long enough to cause it to fall to pieces; pour over melted butter, seasoned with salt and pepper.

**Carrots Mashed.**—Cook until tender in boiling water and a little salt; drain well and then add one tablespoon of butter, salt and pepper. Serve hot. Carrots are also good boiled plain, with salt and melted butter poured over them.

**Stewed Carrots.**—Prepare young and tender carrots, drop into boiling water and cook for fifteen or twenty minutes. Drain, slice and put into a stewpan with rich milk or cream nearly to cover; simmer gently until tender; season with salt and a little chopped parsley.

**Beets.**—Wash them well; be careful not to cut the top too close to the beet, or break off the ends, as this will allow both the color and sweetness to escape; boil one hour. When done, drop in cold water and rub off the skin, and slice very thin. Dress with melted butter or salad oil, pepper and salt; serve hot. They are more commonly dressed in vinegar, salt and pepper, when cold. Old beets will take two hours to boil.

**Buttered Beets.**—After boiling remove skin and chop fine; add melted butter, pepper, salt and a little sugar. Serve hot.

**Hot Slaw.**—Chop cabbage and set in a vessel on top of stove, with just a little water and let get perfectly hot. Make a dressing as follows: One teacup cream with egg beaten in, a small lump butter, one teaspoon made mustard, add pepper salt, and add gradually two tablespoons vinegar; put on stove, and when hot pour over slaw. Chopped celery adds to it.

**Cold Slaw.**—Select the finest head of bleached cabbage—that is to say, one of the finest and most compact of the more

# Dont Be Tied to your Kitchen



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delicate varieties; cut up enough into shreds to fill a large vegetable dish or salad bowl—that to be regulated by the size of the cabbage and the quantity required; shave very fine and after that chop up, the more thoroughly the better. Put this into a dish in which it is to be served, after seasoning it well with salt and pepper. Turn over it a dressing made as for cold slaw; mix it well and garnish with slices of hard boiled eggs.

**Dressing for Cold Slaw (Cabbage Salad).**—Beat up two eggs with two tablespoonfuls of sugar, add a piece of butter the size of half an egg, a teaspoonful of mustard, a little pepper, and lastly a teacup of vinegar. Put all these ingredients into a dish over the fire and cook like a soft custard. Some think it improved by adding half a cupful of thick sweet cream to this dressing; in that case use less vinegar. Either way is very fine.

## CEREALS.

**Boiled Rice.**—Wash one teacup rice, add one quart boiling water, teaspoon salt, boil fast twenty minutes, stirring only twice. Drain off the water, set on back part of stove and cover with a cloth for one-half hour, and every grain will stand to itself. Or, you may add one cup of milk after water is drained off and allow it to cook slowly till the milk is absorbed.

**Spanish Rice.**—Put lump of butter in pan, pour in it cup of raw rice, and allow it to brown; then put in one can of tomatoes, one green pepper and chopped onion to taste.

**Rice Cakes.**—Use rice that has been boiled with milk; add one egg; shape into cakes and fry in hot grease.

**Hominy.**—Large hominy, after it is washed, must be put to soak over night; if you wish to have it for dinner, put it to boil early in the morning, or it will not be done in time; eat it as a vegetable. Small hominy will boil in an hour; it is very good at breakfast or supper to eat with milk or butter, or to fry for dinner. Both large and small hominy will keep good in a cool place several days. Be careful that the vessel it is cooked in is perfectly clean, or it will darken the hominy.

**Mush.**—Have one quart boiling water (it must be boiling), one teacup meal, wet with cold water, stirred in gradually; add salt and let boil thirty minutes; add more boiling water if it is too thick.

**Fried Mush.**—Slice cold mush, dip in meal and fry.

**Grits.**—Grits should be boiled in plenty of water for two hours, adding more boiling water as it boils low. Do not boil in iron vessel.

**Grits.**—Wash nicely, allow twice as much water as grits, season with salt and boil till done. Cold grits may be utilized

by slicing and dipping the slices in a batter of flour and egg, or in dry meal; fry in hot lard.

**Baked Grits.**—After cooking the grits season with butter, salt and milk, and two eggs beaten very light; bake in a buttered dish.

**Rice as a Relish.**—Cook rice so that the grains will stand apart, and while hot put a generous tablespoon on individual plates; open can of large yellow California peaches; lay half a peach in center of each plate, and pour over it a sauce made as follows: Rub together thoroughly one tablespoon butter with one cup powdered sugar, add yolks four eggs beaten very light, and juice of one lemon; beat briskly several minutes and then add glass of wine, stirring hard all the time. Set bowl containing this in saucepan of boiling water and stir till it becomes heated, being careful that it does not boil.—Columbia Cook Book.

**Rice Croquettes.**—Use rice that has been left over. Mix with two well beaten eggs. Make into balls or pear shaped; let stand awhile, then fry in hot lard. Garnish dish with parsley.—Mrs. T. H. Temple.

## MACARONI.

**Baked Macaroni.**—Boil one-half pound of macaroni till tender; strain off the water and put in a deep dish—buttered to prevent its sticking—with layers of grated or finely-cut cheese, butter, pepper and salt, alternating with layers of the macaroni. Finish with the cheese layer on top. Bake till a nice brown—about twenty minutes or half an hour.

**Macaroni with Eggs.**—Boil till tender one-half pound of macaroni or spaghetti; drain off the water; beat well two eggs and mix in the macaroni. Butter a dish, and put in alternate layers of macaroni and eggs, and grated cheese, pepper and salt. Pour over all about half a teacup of milk. Bake till a good brown.

**Macaroni and Cheese.**—Break one-half pound macaroni into small pieces; cook in boiling water twenty minutes, teaspoon of salt. Drain it well and put a layer in bottom of a well buttered baking dish, upon this some grated cheese and small pieces of butter, a bit of salt, then more macaroni and so on, filling the dish; pour over the whole one cup milk. Bake half hour.

**Macaroni with Cheese.**—One-quarter of a pound of macaroni (inch pieces) and cook in three pints of boiling water twenty minutes. Drain, pouring over it cold water. Make a sauce of one tablespoonful each of butter and flour, and one and a half cups of hot milk, salted. Put a layer of cheese in bottom of baking dish, then a layer of macaroni and one of sauce, and proceed in this manner until all are used. Cover top of dish with bread crumbs pulverized in food cutter, placing bits of butter and a little cheese over it, and bake until brown.

A secret of the delicious spaghetti and macaroni served in Italian table d'hôte restaurants is that instead of being boiled in water, the cereal is cooked in very rich stock.



**Macaroni with Tomatoes.**—Cook the macaroni as for cheese, about one-fourth of a package. While that is cooking, open a can of tomatoes and put in another vessel on the stove, chopping the hard lumps. Then take two slices of breakfast bacon and fry until crisp. If you like you can cut this in small bits and put in the tomatoes. Then take one onion the size of an egg, and slice and fry in the grease of the bacon, and put the grease, onion and macaroni in the tomatoes and cook about one hour, or until thick; salt and pepper to taste. Cook on the back of the stove.—Mrs. J. L. Newsom.

**Italian Macaroni.**—One pound beefsteak ground fine in meat chopper, add to this half can of tomatoes; put in a pot and set on back of stove to simmer for two hours. Grind two medium sized onions and brown in half cup of butter. Stew about one-third package of macaroni for one hour. When meat, tomatoes, onions and macaroni are all cooked mix onions, tomatoes and meat together for a sauce, seasoning to taste with salt. Put macaroni on a large platter, spreading sauce over it and covering all with thick layer of grated cheese (Edam preferred). A little olive oil added to the sauce makes it richer. This makes quantity sufficient for ten people. Fine. Mrs. B. R. Thomas.

**Spaghetti and Tomatoes.**—One-quarter pound of spaghetti, one-half pint of stewed tomatoes, one tablespoonful of flour, one tablespoonful of butter, one onion, salt and pepper to taste. Take a handful of spaghetti, put the ends into boiling salted water, and as they soften coil without breaking. Boil briskly until done, drain and let stand in cold water fifteen minutes to blanch. Place the butter in a frying pan; when hot add the sliced onion and fry until brown. Add flour and stir until smooth. Then pour in the strained tomatoes, and when they boil add the spaghetti; boil up once and serve without cutting. Onion may be omitted if desired.—Mrs. W. E. Fite.

## BREAD.

“Behind the nutty loaf is the millwheel; behind the mill is the wheat field; on the wheat field rests the sunlight; above the sun is God.”—James Russell Lowell.

### MEASURES AND WEIGHTS.

One quart of sifted flour is one pound.

One pint of granulated sugar is one pound.

Two cups of butter (packed) are one pound.

One pint of butter is one pound.

One quart of Indian meal weighs one pound two ounces.

One quart of powdered white sugar, one pound one ounce.

One quart of best brown sugar, one pound two ounces.

Ten eggs are one pound.

Five cups of sifted flour are one pound.

One wine glassful is half a gill.

Eight even tablespoonfuls are a gill.

Four even saltspoonfuls make a teaspoon.

One saltspoonful is good measure of salt for all custards, etc.

Two gills are half pint.

Four teaspoonfuls are equal to one tablespoonful.

**Rolls and Light Bread.**—Take three pints of unsifted flour, and at noon have boiled a large Irish potato; while the potato is boiling, dissolve the half of an yeast cake in a coffee cup of lukewarm water. Take one of the three pints of flour, and sift it into a bowl; mash the potato quickly and very smoothly; and while hot; put it into the pint of flour, and mix potato and flour together with the hand; add a teaspoonful of sugar and a small teaspoonful of salt. Now pour onto this the cup of





dissolved yeast; beat this batter well with a spoon; cover this bowl of batter, and place it where it will keep moderately warm. About eight o'clock at night, sift the other two pints of flour on the biscuit board, leaving out a very little to knead the dough in the morning. Then take a tablespoonful of lard (not heaping); mix it into the flour, adding another teaspoonful of sugar and a teaspoonful of salt. Now pour the batter into this flour and knead the dough well; put this dough into a jar or bowl that has a cover. Early next morning knead this dough over; make into rolls, and set to rise for breakfast. If this recipe is exactly followed, it can not fail.—Mrs. H. R. Lancaster.

**Parker House Rolls.**—Add to one pint hot milk one teaspoon salt, one tablespoon each of butter and lard, one tablespoon sugar; cool; add one compressed yeast; place in center of one quart Dainty flour, stirring in flour to make thick batter; cover, let rise; knead rest of flour in; let rise double; roll out to quarter inch; cut with form; indent each; brush with butter; fold one-half over other; set in pan; cover for one hour; then bake fifteen or twenty minutes.

**Yeast for Bread.**—Boil and mash four potatoes, add one cup flour and pour over this a big quart of boiling water. When cold add one yeast cake soaked in half cup water.

**Bread.**—One quart flour, one teaspoonful salt, one teaspoon sugar and one teaspoon lard. To this add one large cup of the above yeast.—Mrs. Ida Hall.

**Irish Potato Liquid Yeast.**—Into two boiled Irish potatoes, well mashed, smooth two tablespoons flour, one tablespoon salt, two tablespoons sugar, one yeast cake dissolved in water, and let ferment over night in warm place; then screw jar tight and keep in a cool place. In making rolls use one teacup of the liquid.—Mrs. Wm. Holland.

**Tea Rolls.**—Half-gallon dainty flour, one heaping spoon lard, two heaping spoons sugar, one egg well beaten, one cup yeast,



enough warm water to make soft dough. Knead well and set to rise. When light work down and set to rise the second time—then roll out on board and cut into biscuit, placing in pan to rise again one and one-half hours for supper.—Mrs. Wm. Holland.

**Sugar Rolls.**—Two quarts flour, one or two eggs, lump of butter size of walnut, the same yeast as for bread; roll half-inch thick, sprinkle with sugar, cinnamon, butter and raisins or currants. Cut in strips and roll. Pinch dough together on one end so the syrup will not come out, and set on end in a biscuit pan to bake.—Mrs. J. C. Lanham.

**Light Rolls.**—Buy one five cent yeast cake. Dissolve one-quarter of it in half cup of luke warm water. Pour this into one quart of sifted flour, lard size of egg, salt, one tablespoon sugar, one beaten white of egg; mix rapidly and set in a warm place (not too hot) to rise. When dough is well risen (which it will be in three hours) knead it well, then spread enough flour on board to roll dough like biscuits and cut. Place in pan, rubbing a little lard on top of each loaf. Bake in a slow oven. Keep the remaining part of yeast cake in a dry place. It can be used several days.—Mrs. J. L. Nelson.

**Pocket Books.**—Beat yolks four eggs with two dessert spoons of sugar, then add one teacup sweet milk with a yeast cake dissolved in it. Flour enough to make a stiff batter; lastly, add well beaten whites, and let rise. When very light add one tablespoon butter, one tablespoon lard; sift in flour and make soft dough; let rise again; work out dough with little more flour; roll in pieces about five inches long and three inches wide. Spread very little butter on one end and fold like a pocket book and put them to rise. When light bake.—Mrs. H. R. Lancaster.

**To make Rolls.**—One cup of yeast, one cup warm water, half cup sugar, half cup lard, white of one egg well beaten; cream lard and sugar together, add yeast and water, stir in flour to

make soft batter, and when light add flour to make a stiff dough, and set to rise again, and when light work and make into rolls—keep them warm and in one hour they will be ready to bake.—Mrs. H. R. Lancaster.

**French Rolls.**—One quart sweet milk, half pound butter, four eggs, four tablespoons sugar, one teacup soft yeast and enough Dainty flour to make a stiff batter. When light add flour to make a soft dough and let rise again. Then roll out half inch thick and cut into squares; one teaspoon sugar and small lump butter to each piece; fold over one half over the other as a pocket book.—Mrs. H. R. Lancaster.

**Quick Bread.**—Sift together one quart Dainty flour with one heaping teaspoon of cream tartar, one even teaspoon of soda, half teaspoon of salt. Mix in dry two tablespoons of lard and last work all into a dough with nearly a pint of buttermilk. Let it stand a few minutes, then mold into two loaves. Place in tins, let stand four or five minutes and bake in a brisk oven. If it gets brown too quickly on top, place greased paper over the loaves.—Mrs. J. R. Thomas.

**Potato Yeast.**—Boil one large potato; put in a bowl; add one tablespoon flour, two of sugar, mash well together and pour in the water potato was boiled in. Let stand to cool; add one square of Fleishman's yeast. Let stand to rise to a light foam; keep in a cool place.—Mrs. H. R. Lancaster.

**Light Bread, by a Professional Bread Maker.**—It makes fine bread, does away with the annoyance of setting bread at night, and still allows you to get your bread done by noon. Save the water in which you boil the potatoes; mash two or three potatoes and add to it. When it cools add one yeast cake, one half cupful of sugar and one tablespoonful of salt. Let it stand over night in a warm place in winter. In the morning take out about one pint of this, and set it away for the next time. Add a little more water if needed, and stir in flour to make a soft sponge. Let it rise until light, mix stiff, let rise again,

make into loaves, let rise and bake. It will come up so quickly. Add a little more water if needed, and stir in Dainty flour to make a soft sponge. Let it rise until light, mix stiff, let rise again, make into loaves, let rise and bake. It will come up so quickly as to surprise you. Now, when you want to bake again, save your potato water as before, add potatoes, sugar and salt, and at night the pint you saved before, which is called the "starter." In the morning, before adding any flour take out your "starter" again, and proceed as before. You can add half a yeast cake occasionally, and after baking ten or twelve times it is probably best to start again, otherwise it would get sour after a time. This way of baking is economical, easy and quick, and makes the best bread I ever had.—Mrs. C. H. B.

**Light Bread.**—Light bread recipe: Take a cup of sweet milk, let it come to a boil, and make a thin mush of meal, and set aside in some warm place. Next morning add one quart of water as hot as you can bear your finger in; add little salt and make a stiff batter, and set in a kettle of warm water, I might say hot water, for it ought to be just so you can bear your hand in, and keep it that way, and when it has stood about an hour stir good with a spoon, and when it rises sift your flour and make a stiff dough and knead it well, and put in pan and set in a good warm place, not too hot. In the stove is a good place, but have it so you can bear your hand on it inside, and when your bread rises, handle it carefully, as it is easy to shake down. Do not have the fire too hot when you begin to bake. Heat the stove gradually. I have used this recipe for fourteen years and always have nice light bread.—"Housekeeper."

**Salt Rising Light Bread.**—Let cup fresh sweet milk almost come to a boil. Thicken to consistency of mush with corn meal. I put this mush in a little glass jar which is then placed in a vessels of warm water, covered close and put in a warm place overnight. Next morning when mush is risen very light

I take one pint of fresh sweet milk and add enough warm water to make one quart of the mixture. Have it a little more than milk warm. Pour into a gallon stone jar, add a small pinch of soda, spoon of salt, two heaping teaspoons of the mush and flour to make a batter stiff enough to drop from the spoon. Beat well and set the jar in a pot of water warm as the hand can be held in comfortably. Keep it an even temperature and it should rise to top of jar in two or three hours. When it has come to top of jar, pour into pan with sifted flour into which has been put a pinch of soda, tablespoon of salt, handful of sugar and one and one-half cups of lard. Work into soft dough—knead well—make into six loaves. Grease well and put in pan to rise. Keep it about the same temperature as you have the yeast and it should rise to the top of pans in two hours, when it is ready to bake. Bake three-quarters of an hour in moderate oven. I grease the top with butter soon as removed from oven. It requires one pound of flour to a loaf.—Mrs. W. W. Adams.

**Old Fashioned Corn Light Bread.**—Make three cups mush; add half teaspoon salt, one tablespoon melted lard; when cool (not cold) stir in meal till thicker than egg bread. Set in warm place to rise; when it rises stir in one cup sweet milk, one cup meal, one cup Dainty flour, heaping tablespoon sugar, half teaspoon salt. Put in a warm well-greased pan; let rise and bake. When done roll in cloth of several thicknesses to keep soft.

**Coffee Bread.**—At noon dissolve one cake of never failing yeast in a little more than one quart warm water. Add one spoonful of sugar and a little salt, and Dainty flour enough to make stiff batter. Set in warm place till night. About eight or nine o'clock beat in three eggs to the batter, two cups sugar, one cup butter, one cup lard, one tablespoon salt and work mixture with enough flour to make a smooth dough. Put in well greased vessel and by morning it should have doubled its size

when it is ready to work it down and make into loaves. Make into six loaves, grease with butter and lard mixed, put in pans and set in warm place to rise. When well risen sprinkle sugar and cinnamon over top and bake in a very slow oven. Put pan of water on the rack to prevent scorching.—Mrs. W. W. Adams.

**Soft Toast.**—Toast well, not too brown, two thin slices stale bread; put them on a warm plate, sprinkle with a pinch of salt, and pour upon them some boiling water; cover with another dish of the same size and drain off the water. Put a small bit of butter on toast, and serve while hot.

**French Toast.**—Break one or two eggs into a pint of cold milk. Slice baker's bread, dip slices into the egg and milk and then lay in a skillet of hot lard and fry brown; sprinkle a little cinnamon and sugar over them when taken out. Serve hot in a covered dish.

**Cream Toast.**—Boil one quart milk; stir in tablespoon butter, a little salt. When the milk comes to a boil stir in two tablespoons of flour mixed to a smooth paste with a little milk. Let boil a few minutes. Have ready toasted bread on a dish and pour boiling milk on it. Cover and send to table hot.

**Lemon Toast.**—Take yolks of six eggs, beat well, add three cups sweet milk. Take baker's bread, not too stale, and cut in slices; dip them into the milk and eggs and lay into a frying pan with sufficient melted butter to fry a delicate brown. Take the whites of six eggs, beat to a stiff froth, adding large cupful white sugar; add juice two lemons, heating well and adding two cupfuls boiling water. Serve over the toast as a sauce, and you will find it a delicious dish.

**Bread Sticks.**—Common bread dough can be used for these by adding more shortening. Tear off pieces from the risen dough the size of a butternut; roll into sticks and lay in an oiled pan which comes for this purpose; bake fifteen minutes.



Tie three or four with baby ribbon, serving each guest with a bundle.

**Crowns.**—Rub two tablespoons of butter into one quart of sifted Dainty flour, then add two teaspoons of baking powder, one of salt; add just enough milk to make a soft dough easily handled; roll out to half an inch thick; cut into squares; then fold the corners to the middle; brush tops with milk; bake in hot oven for twenty minutes. Serve hot or cold.

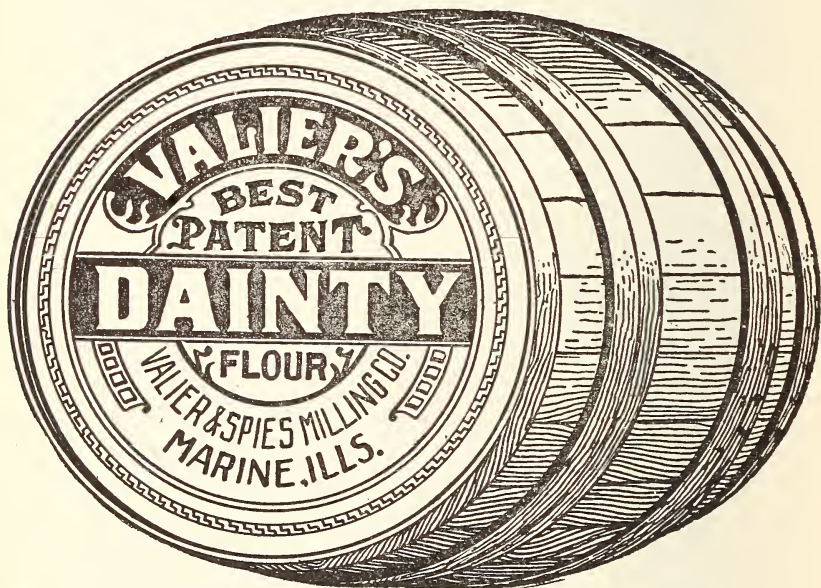
**Potato Puffs.**—Three medium sized potatoes, boil and mash fine; while hot add one large spoon lard and one of sugar and a little salt. When cold add one egg, one cup of milk with one cake of compressed yeast dissolved in it. Beat well, then mix enough flour to make a soft dough. Set to rise in a well greased bowl until quite light. When ready to bake sprinkle flour on biscuit board and roll out about half an inch thick, cut with biscuit cutter and turn half over the other in pocket-book shape. Place well apart in greased pan. Let stand until they rise, then bake in quick oven.—Mrs. J. L. Nelson.

**Buns.**—Take a piece of dough large enough to make one dozen rolls, put it in a bowl; add two eggs, half cup sugar, piece of butter size of egg. Work all together, add enough Dainty flour to make a smooth dough; roll out and cut into biscuits. Let them rise till light and bake. Will require longer to bake than plain rolls. Very good.—Mrs. E. J. Taylor.

**Sally Lunn.**—Two eggs beaten very stiff, half cup sugar, half cup butter, one cup liquid yeast, one quart Dainty flour. Put to rise at 11 o'clock in summer; it will be to bake at tea time (salt). Put to rise in a well greased pan and when risen bake in the same.—Mrs. William Long, Sr.

**Dutch Toast.**—Take a good round steak and scrape the meat off with a very sharp knife. Have ready your bread sliced as for toast, and butter it. Spread the meat on each piece of bread, adding salt, pepper and butter, and run it into the oven only

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A Barrel of Satisfaction.

long enough to brown the bread. Very nice for luncheon.—Eleanor Freeman Lancaster.

**Sally Lunn.**—Two eggs beaten very light, half cup sugar, one cup butter, one cup yeast, one quart flour. Put to rise at 11 o'clock and it will be ready for tea at 6 o'clock.

**Quick Sally Lunn.**—One cup sugar, half cup butter; stir well together two eggs, one pint sweet milk, three teaspoons baking powder in sufficient Dainty flour to make batter as stiff as cake batter. Bake quickly and butter while hot.

**Coffee Cake.**—Take a piece of light dough, roll thin, put in a pan; sprinkle with cinnamon, sugar and butter and let rise, bake in moderate oven. It will take longer to bake than plain bread.—Mrs. E. J. Taylor.

**Coffee Bread.**—Add to one quart of sponge, two eggs, half cup butter, one large cup of sugar, one teaspoon of salt. Knead well and set to rise. Then mold into loaves and sprinkle with sugar and cinnamon.—Mrs. M. L. Madison.

**Rusk.**—Three cups Dainty flour, two eggs, half teaspoon salt, one-third teaspoon cinnamon, two tablespoons sugar, one-third teaspoon nutmeg, two teaspoons baking powder, one and one-half cups milk. Sift together flour, salt, baking powder and spices, add sugar and rub in butter. Mix to a dough with the eggs and milk, turn on to a board, divide into portions the size of an egg, work until smooth, lay close together on a greased pan, brush over with melted butter, sprinkle with sugar and bake about twenty-five minutes.

**Tea Rusk.**—Three cups Dainty flour, two eggs, one cup milk, one cup sugar, three teaspoons baking powder. Bake in muffin rings; serve hot. Very nice.—Mrs. M. Holbrook.

**Brown Bread.**—Two cups sifted graham flour, one cup meal, one cup raisins, one cup molasses, one pint sour milk, one teaspoon soda, one teaspoon salt. Steam two and one-half hours, bake five minutes. If steamed in small cans, like baking

powder cans they are easier handled and of convenient size.—Mrs. Lee Agnew.

**Brown Bread, Steamed.**—One cup wheat flour, one cup graham flour, one cup corn meal, two cups sweet milk, one cup sour milk, two cups dark molasses, one teaspoon soda, dissolved in the molasses. Put into cans, put cans into double boiler, and steam for three or four hours.—Mrs. C. A. Derryberry.

**Boston Brown Bread.**—Four cups graham flour, one cup buttermilk and one tablespoon more, one cup molasses, one cup raisins, one cup water (cool), one teaspoonful salt, one of soda in buttermilk, three teaspoons of baking powder. Use four of the one pound baking powder cans—filling each two-thirds full.—Tested by Mrs. I. O. Benton.

**Graham Bread.**—Take out one coffee cup of risen sponge on baking day. Put into a tray two parts graham flour, one part white flour, one handful of Indian meal, one teaspoon salt. Wet this up with the sponge and when it is mixed add half cup molasses. The dough should be very soft, and if there is not enough dough add a little warm water. Knead well and give plenty of time to rise, longer than white bread. Knead second time. The second rising requires nearly as long as the first. Do not cut while hot.

**Graham Bread.**—Four cups graham flour, three cups milk, one cup molasses, one teaspoonful of soda. Steam three hours.—Mrs. H. L. Madison.

**Rice Bread.**—Two cups of cold rice, one cup of buttermilk. Dissolve one-quarter teaspoonful of baking powder in the milk. Use also a light half teaspoonful of soda. Stir in rice, two beaten eggs, one small cup of meal. Put one tablespoon of lard in a hot pan. Bake.—Mrs. T. H. Temple.

**Grit Bread.**—One pint well cooked grits; add two tablespoons meal, one egg, one pint sour milk, one tablespoon melted butter, half teaspoon salt, little more than half teaspoon soda;

pour into a well greased pan; bake. Rice bread can be made the same way.—Mrs. Reese Lillard.

**Rye Bread.**—Two quarts of wheat flour, one quart of rye flour, mixed; put yeast in flour and set to rise. In making yeast use one pint of water, one pint of sweet milk; let come to the scald; add one tablespoon sugar, one teaspoon salt, teaspoon lard or butter, two cakes of compressed yeast; let rise; make in loaves, let rise; then bake for forty minutes. Put the yeast in flour and make up; don't let yeast rise.—Mrs. J. C. Lanham.

**Rusk.**—Take a piece of light dough, work in butter the size of large egg, half cup white sugar, half cup milk, Dainty flour enough to make a soft dough; keep it warm for half hour or so and then make into rolls, and when light bake them.—Mrs. E. J. Taylor.

**Rusks.**—Three cups Dainty flour, two eggs, half teaspoon salt, one-third teaspoon cinnamon, two tablespoons sugar, one-third teaspoon nutmeg, two teaspoons Rumford baking powder, one and one-half cups milk.

**Currant Bread.**—Cream two tablespoonfuls of butter with one-half cupful of sugar. Beat two eggs light and stir into the butter and sugar, add one cupful of milk, four cupfuls of Dainty flour to which has been added one teaspoonful of baking powder, and last two tablespoonfuls of cleaned currants dredged with flour. Roll out, cut into rounds or make in a loaf, and bake in a moderate oven. Eat hot with butter.

**Biscuits.**—Into a quart of sifted Dainty flour put two heaping teaspoonfuls of baking powder and a pinch of salt; mix together while dry, then rub into it a piece of lard a little larger than an egg; mix with cold sweet milk; roll thin; cut with a tin cutter, and bake to a light brown in a hot oven; send to the table immediately.

**Sweet Milk Biscuit.**—To one quart of Dainty flour add one-half teaspoonful of soda and one teaspoonful of cream tartar



and sift five times; one teaspoonful of butter and one of lard; moisten with sweet milk and bake in a moderate oven.—Mrs. M. I. Best.

**Soda Biscuit.**—One quart dainty flour, one small teaspoon soda, one teaspoon baking powder, one teaspoon salt, one pint buttermilk, a good tablespoon lard. Sift flour, containing salt, baking powder, soda; rub in lard and add milk. Bake in quick oven. More baking powder may be added, if you wish the dough to rise more.

**Drop Biscuits.**—One quart of flour, three teaspoonfuls of baking powder, teaspoonful of salt, butter the size of an egg rubbed into the flour, one pint of milk; drop from a spoon into buttered pan; bake in a quick oven by turning full flame on the gas stove.

**Baking Powder Biscuit.**—Take one quart dainty flour, one tablespoon lard, half teaspoon salt, two teaspoons baking powder; mix into a soft dough, with sweet milk and water, half and half; handle very little; roll, cut and bake in quick oven.—Mrs. Reese Lillard.

**Sweet Potato Biscuit.**—Take one pint of boiled and mashed sweet potatoes, one tablespoon butter, one pint sour milk, two eggs, one level teaspoon soda and flour to make a very soft dough; roll, cut and bake in moderate oven.—Mrs. Lillard.

**Spoon Biscuit.**—Eight large kitchen spoons dainty flour, two full teaspoons baking powder, pinch of salt, two tablespoons butter; mix to a stiff batter with ice water; drop by spoonfuls into a buttered pan and bake quickly.—Mrs. Reese Lillard.

**Beaten Biscuit.**—One quart of dainty flour, a large tablespoon of lard, salt; make up dough very stiff with equal parts of sweet milk and cold water; beat until smooth and inclined to “blister”. Then roll moderately thin, prick with a fork each biscuit. Cook slowly in a moderate oven.—Mrs. T. H. Temple.

**Beaten Biscuit.**—One quart flour, one teaspoon salt, piece of lard size of an egg, adding enough water to make stiff dough.

Make dough much stiffer than other breads; beat steadily half hour by the clock. Cut with biscuit cutter, rather small, half an inch thick, and do not let them touch in the pan. Stick them with a fork. Let the stove be very hot.—Virginia Cook Book.

**Oat Meal Scones.**—One cup cold cooked oatmeal, one and one-half cups flour, one egg, one tablespoon butter, two teaspoons baking powder, milk if required, half teaspoon salt. Sift together flour, salt and baking powder; rub in the butter and add oatmeal. Blend this with the flour and mix to a dough with the egg, adding milk if required. Roll three-quarters inch thick, cut into triangular cakes and bake, either in the oven or on a hot griddle.

**Royal Baking Powder.**—One pound cream tartar, half pound soda, one big cup flour; mix and sift seven times. Use a little less of this than the bought baking powder.

**Superior Rice Waffles.**—One quart dainty flour, three eggs, one cup boiled rice beaten into the flour, one light teaspoon soda. Make into a batter with buttermilk. Bake quickly in waffle irons. Batter made as above and baked on a griddle makes excellent breakfast cakes.

**Waffles.**—Two eggs, two cups buttermilk, half teaspoon soda, salt; stir in flour to make a thick batter and pour in lump of melted butter size of egg.—Mrs. E. J. Taylor.

**Waffles.**—To one pint buttermilk add two eggs, one pint dainty flour, one tablespoon of lard, one teaspoon salt, one teaspoon soda. Dissolve in milk.

**Waffles.**—Two eggs beaten separately, two teacups buttermilk, half teacup sweet milk, two tablespoons lard, one level teaspoon soda, one level teaspoon salt, one pint Dainty flour; add beaten whites last and fry in quite hot waffle irons.—Tennessee Cook Book.

**Waffles.**—One pint dainty flour, two eggs, one cup sweet milk, one tablespoon baking powder, a pinch of salt, one table-melted lard. Beat eggs well; add milk, then flour, baking

powder, salt and lard last. Fry in well greased hot irons; butter and serve hot.

**Waffles.**—One quart Dainty flour, quarter pound butter, two well beaten eggs, sweet milk to make moderately thin; add one teaspoon salt, two teaspoons baking powder.

**Batter Cakes of Flour.**—Two eggs beaten separately, two cups sweet milk, two cups flour, two teaspoons baking powder, half teaspoon salt; beat all smoothly together and bake on a hot griddle. Sour milk and soda can be substituted for sweet milk and baking powder.—Mrs Reese Lillard.

**Cheap Recipe for Batter Cakes.**—One pint sour milk, one teaspoon soda, one tablespoon Dainty flour, enough meal to make a good batter. Bake on a hoe.

**Batter Cakes.**—Beat two eggs, add half pint sweet milk, one tablespoon melted butter, one and one-half cups sifted flour, one teaspoon baking powder; beat thoroughly and bake on griddle at once.—Mrs Rorer.

**Batter Bread.**—Beat very light one or two eggs, pour into them one and one-half pints fresh milk; add slowly one pint meal, beating all the time; add half teaspoon salt and one teaspoon of melted lard or melted butter size of an egg. Pour at once into a well greased warm earthen pan; bake thirty minutes and serve hot.

**Griddle Cakes.**—Two cups Dainty flour, one teaspoon salt, two teaspoons baking powder, two tablespoons melted butter, two eggs, one and one-half cups milk. Sift together the flour, salt and baking powder; add the liquid ingredients to make a batter. Beat well and bake on a hot greased griddle.

**Crumb Griddle Cakes.**—One and one-half cups bread crumbs, two eggs, one cup Dainty flour, pinch salt, one tablespoon butter, one pint milk, two teaspoons baking powder. Scald the milk; pour it over the crumbs and butter and let stand until cool. Add the flour, salt, baking powder, yolks of eggs and lastly the stiffly beaten whites of eggs. Bake slowly on a hot

griddle. These are more digestible than cakes made all of flour.

**Flannel Cakes.**—One pint dainty flour, two tablespoons granulated sugar, pinch of salt; add four eggs, yolks and whites beaten separately, and just before baking add teaspoon of baking powder. Beat all to a thick batter; bake in a moderately hot griddle.

**Waffles and Flannel Cakes.**—One tablespoon of sifted meal, a piece of lard size of egg, one teaspoon salt, two tablespoons boiling water. Into this mush break one egg and beat well. Add one pint buttermilk and one pint Dainty flour; beat until smooth. When ready to bake add one teaspoon soda and put in hot oven.

**Cracker Fritters.**—One pint pulverized cracker, four eggs, one gill of milk, salt and pepper to taste. Drop by spoonfuls into boiling fat. These served with chops are fine.—How to Entertain.

**Puffs.**—Take soda biscuit dough, roll very thin, cut into squares and fry in hot lard. These are nice for breakfast or to make a garnish for dish of fried or broiled chicken.—Mrs. Reese Lillard.

**Pop Overs.**—Two eggs beaten separately, one cupful sweet milk, five heaping tablespoons flour, pinch of salt; bake in cups in quick oven. Serve hot with syrup or sauce.—Mrs. Reese Lillard.

**Dumpling for Stew.**—One cup Dainty flour, one teaspoon baking powder, one tablespoon half butter, half lard; mix with enough sweet milk for a stiff dough and drop in stew. Bake in hot oven.—Mrs. J. E. Ryley.

**Cinnamon Roses.**—Roll out nice biscuit dough, sprinkle liberally with sugar, add bits of butter and cinnamon. Cut in strips and roll up each piece; pinch it together on the bottom so the butter will not run out, and set in a bread pan; they will require about as long to bake as biscuits. Good.—Mrs. R. A. Treadwell.

**Rice Corn Bread.**—One pint of boiled rice, one pint of cornmeal, one ounce of butter, two eggs, one pint of sweet milk; beat the eggs very light; then add the milk and melted butter; beat the rice until perfectly smooth, and then add the eggs and milk. Lastly, add the cornmeal; beat all together very light, and bake in a quick oven.—Gulf City Cook Book.

**Spoon Bread.**—One pint or more of milk, one spoonful of soda, a little salt, three well beaten eggs, a little cold grits or mush mashed smooth, meal enough to make a thin batter, a little hot grease; bake in a pan which can be brought to the table, as it cannot be turned out. More or less soda is used, according to milk, but the batter must be thin and only two or three spoonfuls of grits used.—Mrs. John H. Gary.

**Muffins.**—Take one pint Dainty flour, yolk one egg, whites of two eggs beaten separately, one teaspoon sugar, half teaspoon salt, half tablespoon butter, heaping teaspoon baking powder, one pint sweet milk.—Mrs. Reese Lillard.

**Delicious Muffins.**—One and one-half cups flour, pinch of salt, one tablespoon butter, two eggs, two teaspoons baking powder, one tablespoon sugar, one cup milk. Sift the flour, salt and baking powder together, rub in the butter, add sugar and mix to a batter with the yolks of eggs and milk. Last of all add the whites of eggs beaten to a stiff froth. Bake at once in a quick oven.

**Corn Muffins.**—One pint meal, two eggs, one cup buttermilk (not too sour), pinch of soda, one tablespoon melted lard, stirred in last. Scalded meal makes them lighter. Very sour milk never makes as good corn bread.

**Corn Muffins.**—One pint meal, one pint buttermilk, one or two eggs, one tablespoon lard, half teaspoon of soda. Dissolved in milk, a little salt. Bake in pans.

**Corn Meal Muffins.**—One pint meal (not heaping), three-quarters pint cold water, heaping tablespoon of lard, one teaspoonful of soda, two teaspoonfuls of cream tartar, two eggs,



pinch of salt. Sift half of the meal in pan. Put lard and salt in this; pour enough boiling water on this to scald it well, then stir in balance of the meal. Now add the cold water, then add the cream tartar, soda and eggs. Mix them well and it is ready for use. Have iron muffin rings piping hot and well greased with lard. Pour in the batter. Cook in very hot oven.—Mrs. L. L. Branum.

**Mush Muffins.**—Make ordinary mush, just a little thicker than eaten with milk; set aside to partially cool; have muffin rings hot and well greased, and fill with mush. Run into oven just long enough to slightly brown. Serve with a lump of butter in the center of each one, very hot. These are delicious.—Mrs. Reese Lillard.

**Oat Meal Muffins.**—Make a flour batter just as you would for flour muffins, and add the left-over oat meal for breakfast, allowing much more oat meal than batter. Put in hot greased molds and cook quickly. Prepare the oat meal over night if you want muffins for breakfast.—Mrs. J. F. Hirt.

**Graham Muffins.**—Two cups buttermilk, two and one-half cupsful graham flour, one egg, one tablespoon molasses, two tablespoons lard, one teaspoon soda, one teaspoon baking powder, half teaspoon salt.—Mrs. A. H. Ellington.

**Mush Bread.**—Make a thin mush of corn meal and milk (or hot water if milk is scarce). Cook till perfectly done, stirring all the time to keep it smooth. Then add lump butter, and after it cools a little, two eggs at a time; beat in a very small pinch of soda and a little salt. Butter a dish and bake slowly till brown.

**Mush.**—Mix one pint corn meal with cold water; stir half gallon boiling water, boil half an hour, stirring all the time. Try this fried; it is most delicious.

**Mush Bread.**—Make a mush by adding slowly, one cup of meal to one and one-half cups of water boiling on the stove. Stir until smooth. Take up and add one well beaten egg, one

cup buttermilk, one small teaspoon soda, butter size of walnut. Salt. Stir well and bake a light brown in pudding dish.—Mrs. J. L. Nelson.

**Mush Bread.**—Sprinkle slowly half pint of white corn meal into a pint of hot milk. Cook until it is a smooth mush. Take from the fire. Add yolks of four eggs well beaten and then fold in the well beaten whites. Turn into a greased baking dish and bake in a quick oven for thirty minutes.—Mrs. Rorer.

**Spoon Bread (good).**—One pint meal, one pint sour milk, half teaspoon salt, one pint warm water, four eggs, one tablespoon melted lard, one teaspoon soda. Bake in a greased pan and serve at once.—Mrs. Jarman.

**Egg Bread.**—One pint buttermilk, one pint meal, two eggs, one teaspoon salt, one tablespoon melted lard or butter. Pour into a well greased, hot, shallow pan and bake in a hot oven until brown. Nice baked in gem pans.

**Corn Meal Soufflé.**—Into one pint hot milk stir one scant cup meal till it thickens and begins to bubble; remove from the fire and add one tablespoon butter, half teaspoon salt, yolks four eggs. Fold in four whites beaten stiff; bake from twenty to twenty-five minutes; serve hot in baking dish.—Mrs. Reese Lillard.

**Corn Cakes.**—One pint corn meal, one pint buttermilk, one egg, one teaspoon soda, one teaspoon salt; bake on a griddle.

**Corn Pones.**—One pint corn meal, quarter teaspoon soda, half teaspoon salt, half teacup buttermilk, half pint hot water; mix meal, salt, soda and buttermilk, stir in hot water. Heat one teaspoon lard on griddle, pour into mixture; dip up large spoonfuls, place on griddle. Bake on top shelf of oven.

**Corn Dodgers.**—One pint meal, one teaspoon lard, salt to taste. Mix with hot water and work well. Mold with hands and bake to a nice brown.

**Crackling Bread.**—Scald one quart of meal with boiling water; add salt and one cup of cracklings. Mold with the

hands into flat pones and bake until brown.—Mrs. H. Vandebrook.

**Corn Meal Batter Cakes No. 1.**—Two eggs, two cups sour milk, one level teaspoon soda, half teaspoon salt, half teacup flour and corn meal to make batter of proper consistency; fry on hot greased griddle.—Mrs. Reese Lillard.



## CAKE.

“The best recipe for any possible combination is an ounce of common sense.”

### GENERAL DIRECTIONS FOR CAKE.

Cake, to be nice, should be made of the best materials. Butter and eggs should both be fresh. Some persons entertain the mistaken notion that butter which can not be eaten on bread will do very well for cake. On the contrary, the baking increases the bad flavor. It is a good plan to wash the butter in clear water before using it. The whites and yolks of the eggs should be beaten to a stiff froth, separately. Brown sugar will answer for some kinds of cake, if free from lumps and creamed well with the butter. When soda is used, dissolve before adding to the general mixture. Butter the bakingpan well, covering the bottom with buttered white paper. In cake baking much of the success depends on the oven, which should be well and evenly heated before the cake is put in; and never allow the heat to diminish, or the cake will fall—except fruit cake, which should remain in the oven, while it cools down gradually.

Avoid moving the cake while baking, as it tends to make it heavy. When the cake is done it will leave the sides of the pan. It is a good plan to put a pan filled with warm water on the top range of the stove after the cake rises, as it prevents burning or cooking too fast. To prevent browning too fast, lay a paper over the top of the cake. Avoid any contact of draft while baking.

When baking cake grease your tins well and then dredge well with flour and have pans cold when you put cake in, and it will save you the cutting papers and greasing them, and is much nicer.

**Coloring for Cakes and Fruits.**—Dark red coloring.—Take eight grains of cream of tartar finely powdered, and ten grains of cochineal; add to it a piece of alum the size of a small pea and boil with four tablespoons of water in a granite vessel for fifteen minutes. Then strain through a cheese cloth and put in bottle tightly corked. If kept any length of time add a little alcohol.

**Angel Cake.**—Eleven whites, one and one-half cups sifted powdered sugar, one cup dainty flour, one teaspoon cream tartar, one teaspoon lemon, a pinch of salt; sift flour, cream tartar, salt and sugar all together five times; add this gradually to the beaten whites; put in lemon and bake in moderate oven.—Mrs. W. H. Wilson.

**Angel Food.**—Eleven eggs (whites), cup and a quarter sugar sifted six times, one cup flour sifted six times, teaspoon cream tartar. Beat whites, when half beaten add cream tartar, barely lap the sugar in, but do not beat, then the flour last, the same way. One teaspoon of lemon to flavor.—Mrs. Hibernia Neil.

**Angel Food Cake.**—Add to the whites of fifteen well beaten eggs one pound of sugar, five ounces of flour (sifted seven times) folded in; one teaspoon of cream of tartar and one teaspoon of vanilla. Bake in a slow oven.—A. T. Nance.

**Angel's Food.**—Separate six eggs. Sift half a cupful of flour five times. Sift two-thirds of a cupful of sugar. Beat the whites until stiff, add a saltspoonful of cream of tartar, beat again until fine and dry. Add slowly the sugar, then the flour. Bake in a small square breadpan in a very moderate oven for half an hour.—Mrs. Rorer.

**Angel Food Cake.**—Whites of thirteen eggs, three-quarters pound sugar, after it has been sifted; quarter pound flour, after it has been sifted; beat the eggs about half and then sift into them one teaspoon of cream tartar and beat until very light and dry. Add to the eggs the sugar, stir lightly, then add teaspoon of vanilla or lemon. Lastly stir in the flour and put in pan immediately and bake in moderately hot oven for forty minutes. When done turn down on four cups or glasses. Put a wet towel on top of the pan. When cold run a knife around and turn out.—Miss Bruce Harris.

**Angel and Sponge Cake.**—In making angel and sponge cake always use pastry flour. Sift flour before measuring. In making sponge cake sift powder several times with flour. Have bowl and beater perfectly dry before beating whites. Any moisture will prevent their beating up light. Eggs beat quicker and lighter when cool, consequently they should be kept in a cool place until needed. Add a pinch of salt to the whites and beat. This toughens the fibre and helps retain the air. As the lightness of sponge cake depends mainly on the amount of air beaten into the eggs care should be taken not to stir much when flour is added. It should be carefully folded in. Beating after flour is added breaks the air bubbles, thins the pastry and makes the cake tough and heavy. Do not grease tins in angel cake; invert them to cool when taken from the oven. There are pans made especially for these cakes. Layer cakes do not need to

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## COOK WITH GAS



be inverted; let them cool in pans to prevent shrinking. Bake in moderate oven.—Mrs. Wilson.

**Sponge Cake.**—Twelve eggs, one pound sugar, three-quarters pound flour; beat eggs separately, add sugar and fold in flour very lightly.—Mrs. H. R. Lancaster.

**Sponge Cake (white).**—Whites of sixteen eggs well beaten, two glasses of sugar, one and three-quarter glasses of flour sifted in slowly, one teaspoon of cream tartar, one teaspoon of tartaric acid. Beat whites stiff and then stir in sugar with fork. Put acid and cream tartar in flour and stir in gently (never beat). Flavor to taste. Bake in layers and put together with marshmallow icing.—Mrs. W. H. Wilson.

**Sponge Cake.**—Four large or five small eggs; beat whites seven minutes, add half cup sugar and beat again three minutes. Beat yolks seven minutes, add half cup sugar and beat again three minutes. Turn together; add juice of half lemon or one tablespoonful each of water and vanilla. Fold in one cup flour very lightly and bake in rather slow oven about thirty minutes.—Mrs. Madison.

**White Sponge Cake.**—Whites five eggs, one cup flour, one cup sugar, one teaspoon baking powder, vanilla flavoring; bake in quick oven.—Mrs. A. H. Ellington.

**Sponge Cake.**—Nine eggs, three cups sugar, three cups flour, six tablespoons sweet milk, one light teaspoon baking powder; beat yolks and sugar together until very light, then add flour and whites, lastly milk and baking powder.—Miss Fannie Fenner.

**Hot Water Sponge Cake.**—Four eggs, three light cups of flour, two cups of sugar, half teaspoonful of soda, and one teaspoonful cream of tartar; add one-half cup of boiling water just before baking.

**Cheap Sponge Cake.**—Three eggs beat with one cup and a half of sugar; add one cup of flour, beat three minutes, one-

half cup of milk, add one cup of flour with one teaspoonful of yeast powder. Flavor to taste.

**Sponge Cake with Cream Filling, or New England Cream Pies.**—Three eggs, one and one-half cups sugar, two cups flour, half cup cold water, one teaspoon cream tartar, half teaspoon soda. Bake in quick oven in two layers; put together with this cream; one pint sweet milk; put on to boil; beat two eggs, half cup sugar, one heaping tablespoon flour well together. Just as the milk comes to a boil stir in one tablespoon butter and then the above mixture; stir constantly until cream thickens like mush; when cold flavor to taste; split the layers and pile cream on one side; put top pieces over the cream.—Mrs. W.

**Delightful Sponge Cake.**—Thirteen eggs, one and a half pounds sugar, one pound flour; beat yolks well, add sugar and then add whites after being well beaten; put flour in through a sieve, a small quantity at a time; stir in gently (never beat it in). Just before baking, flavor with lemon and stir in half teacup cold water. Bake quickly in layers and put together with the following: Grate an orange, chop a can of pineapple (do not use the grated), juice of one lemon, cut up several bananas, sugar to taste. Put this between the layers and use plain icing for top.—Mrs. W.

**Sponge Cake.**—Yellows of three eggs, one and one-half cups sugar, half cup ice water, two cups flour, juice of a lemon, one teaspoon baking powder. Lastly, fold whites of the eggs, well beaten, into the batter. Bake in hot quick oven. Bake in biscuit pan, then cut half in two and put cut-up fresh peaches between. Serve with whipped cream.—Mrs. C. N. Harris.

**Chocolate Sponge Cake.**—Half cake Baker's chocolate dissolved in one cup of warm sweet milk. Beat two cups of sugar with four yolks of eggs, one cup of flour, measured before sifting, one teaspoon of baking powder, then add the whites of the four eggs beaten stiff.—Mrs. I. W. Wise.

**Chocolate Sponge Icing.**—Yolks of two eggs, half cup sweet milk, piece of butter size of walnut, one and one-half cups of sugar beat altogether, boil five minutes, remove from fire and add one cup of bitter chocolate that has been grated and melted over hot water.—Mrs. I. W. Wise.

**Lady Finger Cake.**—Eight well beaten eggs, one cup sugar, eight stale lady fingers, one cup grated almonds, one cup pecan nuts, one-half grated lemon and juice, one teaspoon vanilla, one teaspoon baking powder dissolved in two tablespoons warm water. Nuts can be ground in a meat chopper.—Mrs. Martha Dodson.

**Jelly Roll.**—Three eggs, one cup sugar, one cup Dainty flour, one teaspoon baking powder, one tablespoon sweet milk.—Mrs. Lee Agnew.

**Jelly Roll.**—Four eggs, yellows and whites beaten separately, one cup sugar, one cup flour, one teaspoon cream tartar, half teaspoonful soda, salt. Bake in shallow pan in moderate oven. Turn out of pan at once, spread with jelly and roll.

**Jelly Roll.**—Two cups sugar, two cups Dainty flour, four eggs, two teaspoons baking powder, three-quarters cup hot water stirred in last; flavor to suit taste and beat well. When done turn on a cloth, spread with jelly and roll. Use paper in bottom of pan. When done moisten the paper and it will come off smooth.—Mrs. H. J. Vandenbrook.

**Sponge Roll.**—To six eggs broken together add two and one-half cups sugar, beat fifteen minutes; add one cup sweet milk, one teaspoon vanilla, lastly beat in lightly four cups Dainty flour into which has been sifted thoroughly one heaping teaspoon baking powder. Grease two biscuit pans and dust with flour; pour in batter and bake in a quick oven. When done turn out on a damp napkin; spread with jelly quickly, and roll.

**Stale Sponge Cake.**—Stale sponge cake may be transformed into an excellent dessert by cutting it in slices and toasting it

delicately over the coals. Spread whipped cream on each slice and into it drop a teaspoonful of apple or quince jelly.

**Sponge Roll.**—One cup of sugar, one and one-half cups flour, two teaspoons baking powder sifted in flour. Break two eggs in a teacup, fill up with sweet cream, add a little salt and flavor to taste. Beat very light, add sugar and flour. Bake in loaf or jelly tins. If the latter, fill with any good marmalade, preserves or chocolate filling. Serve with sauce. This makes three nice rolls.—Miss Pattie Powell.

**Velvet Cake.**—Whites eight eggs, three cups flour sifted four times, two cups sugar, two level teaspoons Price's baking powder, three-quarters cup milk, three-quarters cup butter (measured after it is creamed. Add one cup sugar to whites, which have been beaten to a very stiff froth, and the other cup cream with the butter; then add them together, putting in the flour and the milk last.—Mrs. Albert Johnson.

**White Layer Cake.**—Eight eggs (whites), two cups of sugar, four cups of flour, one cup of butter, one cup of milk, one teaspoon of baking powder. Cream butter and sugar well together before adding milk, which must be stirred in slowly. Add flour and then the well beaten whites of eggs. Flavor with teaspoon of whiskey. Line pans with paper; bake in moderate warm oven. Put layers together with chocolate icing. Cook three and one-half cups of white sugar, one and one-half cups of milk, two ounces or squares of Baker's chocolate, a piece of butter size of a walnut added just before you take it off fire. Flavor with vanilla. Beat until thick enough to spread on cake.—Mary E. Timberlake.

**White Perfection Cake.**—Three cups sugar, one cup butter, one of water, three cups flour, one cup corn starch, whites of twelve eggs beaten to a stiff froth, heaped teaspoon of baking powder; dissolve the cornstarch in half the water, add it to the butter and sugar well creamed together, then the rest of the water and flour and whites of eggs.—Mrs. H. C. Irby.

**Mrs. Mean's White Cake.**—Whites of twelve eggs, six cups flour (slightly heaped), three and one-half cups sugar (even), two even cups butter, measured after it is creamed, two cups ice water, three teaspoons baking powder (slightly heaped). Line the pan with paper, letting it protrude over the edges. Do not grease pan.

**White Cake.**—Half cup of butter, half cup of lard, two cups of sugar, one cup of water, four cups of flour, whites of six eggs well beaten, one tablespoon of whiskey, one tablespoon of lemon, two teaspoons of cream tartar, one teaspoon of soda.—Miss Mary Bond.

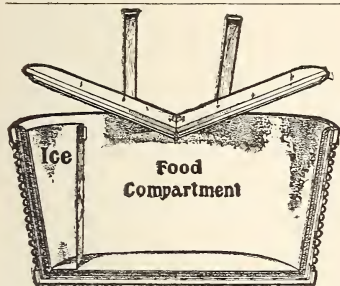
**White Cake.**—Beat the whites of ten eggs to a stiff froth, then add one and one-half cups of sugar; cream one cup of butter with one and one-half cups of sugar until very light. Mix the whites with the butter; add three and one-half cups flour, one cup sweet milk, two light teaspoonfuls baking powder. Stir all together well and bake in jelly cake pans or as a loaf cake.—Mrs. S. D. Hays.

**White Cake.**—Whites of eight eggs, three cups dainty flour, one cup sweet milk, two-thirds cup butter, two cups sugar, two teaspoons baking powder. Cream the butter and sugar, add milk, the whites of eggs well beaten, then flour mixed with baking powder. Flavor with vanilla. Bake in layers.—Mrs. M. H. Taylor.

**White Cake.**—Whites of four eggs, three cups of flour, two cups of sugar, three-quarters cup of butter, two teaspoons of baking powder, one cup of milk.—Mrs. A. H. Ellington.

**White Cake.**—Eighteen whites, one and one-half pounds powdered sugar, one and one-quarter pounds flour, quarter pound corn starch, one pound butter, two level teaspoons baking powder. Flavoring: Beat whites very stiff, then by degrees stir the sugar into the beaten whites; cream butter and flour together. Put in a little flour at a time until it will take up as much as it will take without forcing; then add the whites





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and the rest of the flour alternately; sift corn starch with the flour. Use the whitest butter.—Mrs. Wilson.

**White Cake.**—One cup butter, one cup milk, three cups flour, two cups sugar, six whites, well beaten, one teaspoon Royal baking powder.

**To Use the Yolks.**—Six yolks well beaten, one and one-quarter cups sugar, half cup milk, two and one-half cups flour, two-thirds cup butter, teaspoon of baking powder. Bake in muffin rings or as layer cake.—Mrs. Sam Lancaster.

**White Cake.**—Whites of ten eggs, cup of butter three cups of sugar, four cups of dainty flour, one cup of buttermilk, one and one-half level teaspoonfuls of cream of tartar sifted through the flour, half level teaspoonful of soda dissolved in two teaspoons of tepid water. Cream butter and sugar thoroughly, add a little of the whites of eggs and beat it well; add whites of eggs and flour alternately. Put in the buttermilk just before the last of flour. Lastly add flavoring and pour in the water from soda. Most of the soda will remain in the cup.—Mrs. J. L. Nelson.

**White Cake.**—Whites of five eggs, one cup of sugar, half cup of butter, half cup of milk, two cups of flour, one teaspoonful baking powder. Bake in layers. Good.—Mrs. Vandenbrook.

**White Cake.**—Whites of four eggs, half cup butter, two cups of sugar, two and one-half cups of flour, two teaspoons of baking powder, one cup of milk.—Mrs. A. T. Pegues.

**White Cake (delicious).**—One pound flour, heavy weight, one pound sugar, three-quarters pound butter, whites sixteen eggs, one heaping teaspoon Royal baking powder; cream butter and sugar till very light and white; add one-quarter of flour, then one-quarter of beaten egg; mix well, then stir in half the remaining flour and eggs; beat this well and then put in the rest of the flour and eggs. Sift the baking powder into the flour.

**White Cake.**—One cup of butter, one cup of cream, three cups sugar, five cups flour, two teaspoonfuls baking powder, whites of twelve eggs.—Mrs. H. C. Irby.

**White Cake.**—Sixteen eggs, one pound flour, one pound sugar, three-quarters pound butter, two spoons baking powder, flavor to taste. Bake one and one-half hours without opening the stove, then turn on gas a little more and bake twenty minutes more to rise and brown.—Mrs. Wm. Holland.

**White Cake.**—Whites of eight eggs, two cups sugar, one cup butter (eight ounces) weighed, one cup milk, one and one-half teaspoons baking powder, four cups flour. Cream butter, add sugar, then milk, add beaten whites, then flour.—Mrs. Hibernia Neil.

**White Cream Cake.**—Whites ten eggs, four cups flour, three cups sugar, one cup butter, one cup buttermilk, one and one-half teaspoonfuls cream tartar (sifted in flour), half teaspoonful soda (dissolved in two teaspoonfuls tepid water); flavor with lemon extract to taste.—Mrs. W. E. Dunaway.

**Small Two Layer Cake.**—Beat two eggs and one cup sugar together, one cupful flour, one round teaspoonful baking powder, half cup boiling milk, one dessertspoonful butter dissolved in milk.

**Good Icing for Above:**—One cup confectioner's sugar, quarter cup butter beaten together, one teaspoonful vanilla, one teaspoonful cocoa; wet to proper consistency with strong coffee.

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**COOK WITH GAS**

**Banquet Cake.**—Whites twenty-two eggs, one pound butter, one and one-half pounds sugar, one and one-half pounds flour, three teaspoons baking powder.—Mrs. W. S. Keller.

**Caramel Cake.**—Whites of eight eggs, beaten stiff; two cups sugar, one cup butter, one cup sweet milk, three and one-half cups of flour, with heaping teaspoonful of baking powder. Put together with the following caramel filling: One pint brown sugar, with sufficient sweet milk to start cooking well; lump of butter size of an egg; let this boil until almost the consistency of molasses. Let cool slightly and flavor with vanilla.

**Caramel Cake.**—Two cups powdered sugar, half cup butter, three eggs, one cup water, three cups flour, two teaspoonfuls cream tartar, one teaspoonful soda. Bake as for jelly cake.

**Filling.**—One and one-half cups brown sugar, half cup milk, one cup molasses, one teaspoonful butter, one tablespoonful flour, two tablespoonfuls cold water. Boil this mixture till it ropes, add half a cake Baker's chocolate (grated), boil till it hardens moderately when cool. When it cools some add a large teaspoonful of vanilla and one-quarter of teaspoonful of soda, and beat till it begins to harden and spread between layers. This makes two small cakes.—Mrs. H. C. Irby.

**Brown Stone Front.**—One cup sugar, half cup butter, half cup sour milk, one cup flour, two eggs, teaspoon soda dissolved in milk. Second Part—One cup chocolate (half cake Baker's chocolate), half cup water, yolk one egg, one cup sugar. Boil till thick, add vanilla and stir into first part. Bake in layers and use icing between.—Mrs. Lee Agnew.

**Marshmallow Cake.**—Use whites of eighteen eggs, two and one-fourth cups sugar, one and one-half cups flour, two teaspoons cream tartar, one tablespoon white wine. Sift flour three times, add cream tartar and sift again. Beat eggs to a stiff froth on a large platter; add sifted sugar, then flour very gently, then wine. Bake in three layers.

**Filling.**—Whites of five eggs, two cups sugar, one pound

fresh marshmallows, one cup boiling water. Boil sugar and water until it ropes well from spoon; have marshmallows broken in small pieces; add to boiling syrup, keep well under until they melt, then pour into well beaten whites of eggs and beat until smooth and cold.—Mrs. B. O. Snider.

**Marshmallow Cake.**—Whites of ten eggs, three cups of sugar, one and one-half cups of butter, one cup of sweet milk, half a cup of water, five cups of flour, two teaspoonfuls of baking powder.

**Filling.**—Two cups of white sugar, half a cup of cold water; cook till it begins to drop thick from the spoon; add fifteen cents worth of fresh marshmallows; mash until dissolved; pour this into the white of three eggs beaten stiff; then spread on cake.

**Devil's Food.**—Brown sugar two cups, butter half cup, two eggs, half cup buttermilk, one teaspoon soda, half cake sweet chocolate dissolved in half cup hot water. Beat eggs together in a bowl, add butter not creamed, add milk with soda in it, then flour, chocolate and raisins last. Use caramel filling:—Two cups brown sugar, one tablespoon butter, half cup milk; stir while cooking and put on the cake just before it begins to harden.—Mrs. J. C. Lanham.

**Devil's Food.**—One cup sugar, half cup butter, three cups flour, three eggs beaten separately, half cup milk. Then take one cup grated chocolate, half cup milk, one cup sugar, yolk of one egg and let come to a boil. Add this to the cake batter, and bake in three layers.

**Filling.**—Two cups sugar, one tablespoon vinegar, half cup water. Cook till it candies real stiff; add one-quarter pound marshmallows, the whites of three eggs well beaten.—Mrs. Hibernia Neil.

**Devil's Food Cake.—Part First.**—One cup sugar, one cake grated sweet chocolate, half cup sweet milk, yellows of three

eggs. Mix well and cook in hot water to a thick paste; set aside to cool.

**Part Second.**—One cup of sugar, half cup of butter, half cup sweet milk, two cups flour, whites of three eggs, one teaspoon baking powder in flour. Mix well, add dark mixture and bake in two loaves.—Mrs. J. L. Nelson.

**Black Cake.**—One cup of brown sugar, half cup of molasses, two and one-half cups of flour, half cup of sweet milk, one level teaspoon of soda, half cup of butter, two and one-half teaspoons each of cinnamon and cloves, one nutmeg, one pound raisins, two eggs.—Mrs. Balch.

**Blackberry Jam Cake.**—Make as in the recipe below and use one cup seeded raisins chopped very fine. You can hardly tell it from fruit cake.—Housekeeper.

**Blackberry Cake.**—Three eggs, one cup sugar, three-quarters cup butter, two cups flour, one cup of jam, three tablespoons sour cream, one teaspoon soda dissolved in cream, one teaspoon each of spice and cinnamon and nutmeg, three tablespoons of whiskey. Bake in layers and put together with icing.—Mrs. S. B. Lawrence.

**Blackberry Cake.**—Three eggs, one cup butter, two and one-half cups flour, six tablespoons sour cream or buttermilk, one teaspoon soda, one teaspoon each of cloves, spice, nutmeg and cinnamon, one and one-half cups blackberry jam. Mix spices in coffee and stir in batter. Delicious.—Mrs. A. T. Pegues.

**Jam Cake.**—Cream one cup butter and two of sugar; add the beaten yolks of eight eggs, one teaspoonful each of cinnamon, cloves and allspice, one cup of wine, three of flour, three teaspoons of baking powder, one cup of jam. Bake in layers, put together with a white icing. Nuts in the icing add much to this cake.

**Cocoa Cake.**—One cup sugar, nearly half cup butter, yolk one egg, one teaspoon soda, one cup buttermilk, a pinch of salt, two and one-half cups sifted flour and four teaspoons



cocoa dissolved in a little water. Bake in a square pan. Ice and cut in blocks.

**Cup Cake.**—One cup butter, two cups sugar, three cups flour, four eggs, one teaspoon of baking powder, one cup sweet milk.—Mrs. Sam Lancaster.

**Feather Cake.**—One egg, one tablespoon of butter, one cup sugar, half cup sweet milk, one and one-half cups of flour, one teaspoon baking powder. Double the quantity, it makes nice cake to be eaten while warm with sauce.—Mrs. A. T. Pegues.

**Dolly Varden Cake.**—Two cups sugar, four eggs, half cup butter, three cups flour, one cup sweet milk, two teaspoonfuls baking powder well sifted with the flour; cream butter and sugar together, add yolks and beat them well in, then the beaten whites and about half the milk, then the flour and balance of milk. Take out half in another dish and add to it one cup of raisins, half cup of currants, half nutmeg, one teaspoon each of ginger, allspice, cinnamon and cloves; bake in layers, with icing between.—Tested by Mrs. M. C. Woods.

**Dolly Varden Cake.**—Two cups sugar, two-thirds cup of butter, one cup sweetmilk, three cups flour, three eggs, three teaspoons baking powder, one teaspoon lemon extract. Bake half the batter in two layers, and to the other add one tablespoonful molasses, one cup chopped and seeded raisins, half cup currants, small piece chopped citron, one teaspoonful each of cinnamon, cloves and nutmeg. Bake in two layers, put together with alternate layers of the white cake and frosting.—Mrs. H. C. Irby.

**Neapolitan Cake.**—Whites of six eggs, two cups of sugar, one cup of butter, one cup sweet milk, three cups of flour, one teaspoonful of baking powder.

**Dark Part of Cake.**—Yolks of six eggs beaten lightly, one cup brown sugar, half cup butter, half cup molasses, half cup coffee, two and one-half cups flour, one cup raisins, one cup currants,

one teaspoon each of soda, cinnamon, cloves and spice, half teaspoon of salt.

**Charlotte Polonaise.**—Boil over a slow fire one and one-half pints of cream. Have ready the yolks of six eggs well beaten; stir them into the boiling cream, taking care to have it smooth and free from lumps. Let this mixture boil ten minutes, then divide it, putting it into two separate saucepans. Mix in one saucepan six ounces of chocolate, scraped fine, two ounces of powdered loaf sugar, quarter pound of macaroons, broken up. Into the other saucepan of cream and eggs put five ounces of blanched almonds pounded, one ounce of pounded citron, four ounces powdered loaf sugar; flavor with bitter almond. Stir these well and let them come to a boil and set aside to cool. Cut a large sponge cake into layers half an inch thick; spread one layer thickly with chocolate cream and one with almond. Do this alternately until the ingredients are used up. Pour over the cake one pint of best sherry wine, then a coating of chocolate icing. Stick blanched almonds thickly over the top. Place this in a flat glass dish. Garnish with whipped cream stiffened with a small quantity of gelatine. The cream should entirely surround the cake and fill the dish, only leaving the top of the cake visible.—Mrs. W.

**Lady Orange Cake.**—Whites of ten eggs, three cups of sugar, three cups of flour, one and one-half cups of corn strach, one and one-half teaspoons of baking powder sifted with the flour, one cup of butter, one cup of sweet milk. Flavor with either almond or orange. Icing for this cake: Four tablespoonfuls of thick cream, made thick with XXX sugar. Spread one inch thick between layers and on top. After this dries ice with ordinary icing. Perfectly delicious.—Mrs. W.

**Bride's Cake.**—The whites of eighteen eggs, three cupfuls sugar, one and one-half cupfuls butter, four and one-half cupfuls sifted flour, and three teaspoons baking powder.—Tennessee Cook Book.

**Plum Cake (very fine).**—One pound butter (weighed), three cups sugar, five cups flour, two pounds raisins, one cup milk, two good teaspoons baking powder, twelve eggs. In making the cake reserve part of the flour to roll the raisins in. Bake in a deep cake pan one hour and a half in a moderate oven.—Mrs. John Freeman.

**Corn Starch Cake.**—One pound sugar, half pound butter, six eggs, one teacup sifted flour, one teacup rich sweet milk, one heaping teaspoon baking powder, one teaspoon of extract, one package of Oswego corn starch. Sift the corn starch, baking powder and flour together four times. Beat the whites and yolks of eggs separately, then mix ingredients as in other cake. Very fine.—Mrs. Ernest Edenton.

**Corn Starch Cake.**—One pound sugar, three-quarters pound butter, six eggs broken in one at a time, one box corn starch, three tablespoons flour. Bake in muffin rings.—Mrs. W. H. Wilson.

**White Fruit Cake.**—One cup of butter, two cups sugar, two and one-half cups flour (before sifting), whites of seven eggs, two teaspoons baking powder, one cup sweet milk, one pound raisins, one pound figs, one pound dates, one pound blanched almonds, quarter pound citron, three teaspoons of cinnamon. Chop the fruit (but not fine) and sprinkle flour over it. After mixing the cake add the fruit and bake slowly. When done and still warm, pour over it slowly one cup of sherry.—Miss Guy Leeper.

**Fruit Cake.**—Three-quarters pound flour, three-quarters pound sugar, three-quarters pound butter, eight eggs (nine if small), one and one-half pounds raisins, one pound currants, half pound figs, quarter pound citron, quarter pound pecans, one wine glass of strong clear coffee, one wine glass of wine, cloves, cinnamon and allspice to taste. Bake slowly.—Mrs. J. C. Edenton.

**White Fruit Cake.**—Three cups flour, one cup corn starch, two cups sugar, one cup butter, one cup sweet milk, whites of eight eggs, one teaspoon baking powder, two teaspoons extract of lemon, two of brandy, two of rose water, one grated cocoanut, one pound figs, half pound citron, one pound crystalized cherries, half pound pineapple, one pound blanched almonds—cut them up a little. Use extra flour for the fruit.—Mrs. W. S. Keller.

**Fruit Cake.**—Twelve eggs, one pound sugar, one pound butter, one pound flour, two pounds raisins, two pounds currants, two pounds citron or less, one pound figs, one pound dates, half cup molasses, teacup sherry wine. Cloves, cinnamon, allspice, at least one tablespoon each, and more if preferred, four nutmegs. Bake six hours.—Mrs. Hibernia Neil.

**Black Fruit Cake.**—Cream one pound of sugar and one pound of butter until light; then add ten well beaten eggs, one pound of dainty flour, reserving some of it to flour the fruit. Spice the batter with nutmeg, cinnamon and cloves. Add two pounds of raisins, two pounds of currants, well washed; one pound of citron, cut small; one pound of English walnuts (in shell) cut small; one pound of dried figs, cut small. Seed and cut small the raisins. Mix all the fruit, add part of the flour to it, and flour the fruit well so it does not stick together; stir into your batter; now add one cupful of cold water, in which one teaspoon of soda has been dissolved. Very fine. The water prevents the cake being dry. You can also add one cup of grape acid.

**Fruit Cake.**—Ten eggs, one pound of flour, one pound of sugar, one pound of butter, one and one-quarter pounds of citron, one and one-half pounds of raisins, two pounds of currants, wine glass of wine, wine glass of brandy, one cup of jam, one teaspoon of soda, allspice, mace and cloves. Add soda just before putting in the whites of the eggs, which should be the last thing. You can add one pound of pecans and one of

almonds if nuts are preferred. Bake slowly for five hours.—A. T. Nance.

**White Fruit Cake.**—Whites of sixteen eggs, one pound sugar, one pound dainty flour, three-quarters pound butter, three level teaspoons of baking powder, two pounds citron (some sliced—some chopped), two pounds blanched almonds, two pounds grated cocoanut, one pound English walnuts, one tablespoon of mace, one tablespoon of cinnamon.—Mrs. W. P. Timberlake.

**Black Fruit Cake.**—Two pounds of currants, two pounds of raisins cut fine, one pound citron, three-quarters pound butter, one pound sugar, one pound flour heavy, eleven eggs, half teaspoon of cloves, one teaspoon each of nutmeg and rose water, spoon of cinnamon, one tablespoon of allspice, half tea-one teacup of brandy (or one pint of good whisky), one teacup of Madeira wine. Mix well, adding fruit and spices last. Bake in pans (with paper cut to fit the bottom) for four hours.—Mrs. W. P. Timberlake.

**Black Fruit Cake.**—One dozen eggs, one pound sugar, one pound butter, one and one-quarter pounds flour, and extra quarter pound to flour fruits; mix as for ordinary pound cake; two pounds raisins, two pounds currants, washed and dried, one and one-quarter pounds citron, two and one-half pounds almonds in the shell, one tumbler full of brandy or good whiskey, one cup black molasses, four nutmegs, one cup black coffee, cloves, allspice, mace, cinnamon and ginger, tablespoon each; add molasses and brandy before putting in fruits, which must be well floured and added slowly to the batter; one pound figs, one pound English walnuts, one pound pecans. Have cake pan well greased and lined with thick paper, sides and bottom. Bake six hours.—Mrs. Callie Parker.

**Fruit Cake.**—One dozen eggs, one pound butter, one pound brown sugar, one pound flour browned in the oven to a light brown, stirring all the time, two pounds raisins after seeding, two pounds currants after washing, two pounds of citron



sliced thin, wine glass Madeira wine and wine glass brandy, tablespoon pulverized cinnamon, tablespoon allspice, teaspoon pulverized cloves, two nutmegs, teaspoon soda; mix as you would pound cake, then add fruits, spices, soda and brandy; one pound shelled almonds may be added.—Mrs. James O'Connor.

**Fruit Cake.**—One pound of sugar, one pound of flour, two pounds of seeded raisins, two pounds currants, half pound citron, three-quarters pound butter, twelve eggs, quarter ounce each cinnamon, cloves, nutmeg and mace; one wine glass of wine or brandy. Make up the cake, then add spices, flour your fruit and add it, then add the brandy. I use one tablespoon baking powder. Bake three hours, but not too fast.—Mrs. E. J. Taylor.

**Poor Man's Fruit Cake.**—Three eggs, one cup butter, three cups brown sugar, one cup strong coffee, five cups of flour, one cup whiskey, one pound raisins, one pound currants, half pound citron, half pound figs, one teaspoon each of nutmeg, spice, cloves, cinnamon and ginger, one level teaspoon of soda.—Mrs. H. C. Irby.

**Prohibition Fruit Cake.**—One pound of butter, one pound sugar, one pound flour, one dozen eggs, one small teacup of best New Orleans molasses, one teaspoonful baking powder. Flavor with lemon extract if desired. Mix and beat thoroughly as for pound cake. I will mention I put in the syrup next to the last thing, my rose water being the last. Then add two pounds raisins, two pounds currants, one pound citron (the fruit having been prepared before). Spices to taste, two nutmegs, one teaspoonful cloves, allspice and cinnamon pulverized. Lastly two or three ounces of rose water.—Mrs. W. E. Dunaway.

**Ocean Cake.**—Two cups sugar, half cup butter, one cup sweet milk, three cups of flour, whites of five eggs well beaten, three scant teaspoons baking powder.—Mrs. Martha Dodson.

**Pound Cake.**—One pound butter, one pound sugar, one pound flour, eight eggs. Cream the butter and sugar very light to-

gether. Beat the eggs separately and add them. Then add the flour. Bake slowly, and is better in small tins. Flavor with lemon. Mrs. H. R. Lancaster.

**Old Fashioned Pound Cake.**—Ten eggs, one pound flour (about three cups), one pound butter (about one and one-half cups), wash the salt out of the butter, cream it with the sugar; add the well beaten yolks, then the sifted flour alternately with the stiffly beaten whites; beat with the hand very thoroughly; use flavoring if any is desired; bake in moderate oven two hours.

**Golden Cake.**—Yolks of eight eggs, half cup butter, half cup milk, one cup sugar, one and one-half cups of flour, two teaspoons baking powder.

**Golden Cake.**—Yellows of eight eggs well beaten, two light cups of sugar, one light cup of butter, one cup of sweet milk, three and one-half cups sifted flour, two level teaspoons baking powder, one teaspoon lemon or vanilla. Cream butter and sugar together, then add the beaten yellows. When well mixed put in one-third of the flour, beating and stirring well; add one-half of the milk, then rest of flour, which must be well stirred in to prevent lumps; then use remainder of milk. Add flavoring last. The baking powder is sifted into the flour.—Mrs. J. L. Nelson.

**Coffee Cake.**—One egg, one cup brown sugar, one cup molasses, one cup butter, one cup strong cold coffee, one pound raisins, one tablespoon cinnamon, one grated nutmeg, one heaping teaspoon soda, four or five cups flour.

**Ribbon Cake.**—**White Part.**—Whites of eight eggs, one cup of butter, two cups of sugar, four cups of flour, one cup of milk, two teaspoons of baking powder. Divide and color part pink.

**Yellow Part.**—Yolks of twelve eggs, four and one-half cups of flour, two cups of sugar, one cup of sweet milk, one cup of butter, two teaspoons of baking powder. Bake two yel-

low layers. Add to what is left one-half pound of chopped raisins, half pound of figs, half pound of nuts (reserve half of fruit to use later in icing), one teaspoon each of cloves, spice, one grated nutmeg. Put together with icing made as follows: Whites of four eggs, four cups of sugar, one grated cocoanut, one small can of grated pineapple. As you stack layers, sprinkle cocoanut, pineapple, raisins, figs and nuts.—Mrs. A. J. McGehee.

**Ribbon Cake.**—Two cups sugar, four eggs, half cup butter, one cup milk, one teaspoon baking powder, three cups flour. Bake two layers and to the balance of batter add one cup seeded raisins chopped fine, teaspoon each of cinnamon, spice, cloves, three tablespoons molasses. Stack up with jelly or icing.—Mrs. Sam Lancaster.

**Lemon Cake.**—One and one-half cups sugar, one of butter, two and one-half cups of flour, five eggs beaten separately, four teaspoons sweet milk, two teaspoons baking powder. For Jelly: One cup sugar, two tablespoons butter, two eggs, juice of two lemons; beat together and boil until like jelly.—Mrs. B. P. Cantrell.

**Portugal Cake (fine grain loaf cake).**—One pound powdered sugar sifted and half pound butter, beaten together; add beaten yolks of eight eggs, three-quarters pound flour. Beaten whites of eggs stirred in lightly last thing. Bake slowly an hour or more, according to thickness.

**Cocoanut Cake.**—Whites of eight eggs, two cups sugar, half cup butter, three-quarters cup sweet milk, three cups flour, two heaping teaspoons baking powder, one cocoanut. To make filling: Whites of three eggs well beaten; add one pound of sugar, beat light and to this add the milk of one cocoanut and the grated cocoanut, leaving out enough dry cocoanut to sprinkle on top.—Mrs. H. R. Lancaster.

**Cocoanut Cake.**—Make a large loaf cake, using any good white cake recipe. The next day after baking, with a sharp

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knife, slice the cake into four equal slices. If the cake is baked in a round pan it looks prettier when iced. Trim off evenly the brown edges. Make an icing of four cups sugar, one and one-quarter cups cold water. Let cook until it "threads". Pour over four well beaten whites of eggs. Add half teaspoon cream tartar and beat until smooth. Beat into this the grated meat of one very large or two small cocoanuts. Spread thickly between layers of cake, also cover well the top and sides. Lastly sprinkle well with a little dry cocoanut that has been reserved.—Mrs. J. L. Nelson.

**White Cake.**—Three cups flour, two cups sugar, one cup butter, one cup boiling water, one teaspoon baking powder. Cream butter, add sugar, then the flour. Dissolve baking powder in the boiling water, holding it over the cake bowl, so it will not be lost as it effervesces. Stir it in the batter, and add the well beaten whites last. The grain of this cake is more like angel food, and will remain moist longer than if milk were used.—Mrs. J. T. Newsom.

**Ice Cream Cake.**—Two cups sugar, one cup butter, one cup sweet milk, two cups flour and one of corn starch, whites of eight eggs, two teaspoons baking powder; flavor to taste.—Mrs. B. P. Cantrell.

**Molasses Spice Cake.**—One dozen eggs, one pound of butter, one pound of sugar, a pint of molasses, two pounds of flour, a

wine glassful of spices, and a teaspoonful of soda. Mix like pound cake.—Gulf City Cook Book.

**Spice Cake.**—Two cups brown sugar, half cup butter, one cup sweet milk, three cups flour, yolks five eggs, one nutmeg, four teaspoons cinnamon, two of cloves, two of baking powder. Use the whites for icing.—Mrs. Lee Agnew.

**Spice Cake.**—Whites sixteen eggs, six cups flour, four cups sugar, two cups butter, one cup buttermilk, two teaspoons baking powder.

**Dark Part.**—Yolks eight eggs, three cups flour, one cup molasses, half cup butter, half cup buttermilk, half teaspoon baking powder, spices. Half of this recipe makes a medium size cake.—Mrs. W. H. Wilson.

**Spice Cake.**—Two cups brown sugar, half cup butter, one cup milk, three cups flour, yolks five eggs, one nutmeg, two teaspoons cinnamon, two spice, two of cloves, two baking powder. Use whites for icing.—Mrs. Lee Agnew.

**Spice Cake.**—Three eggs, one cup of butter, three cups of sugar, four of flour, one of milk, one teaspoonful of yeast powder, one tablespoonful of allspice, ginger, cloves, cinnamon and half a nutmeg.—Gulf City Cook Book.

**Cheap Cake.**—One egg, one cup sugar, two cups flour, one spoon butter, one teaspoon baking powder.—Mrs. Ed. Mercer.

**Everyday Cake.**—Half cup butter creamed with three cups sugar, one cup milk, ten whites, six cups flour, three teaspoons Royal baking powder. Bake in biscuit pan. Ice with thick icing, and cut in squares.—Mrs. E. J. Taylor.

**Plain Cake.**—One cupful of sugar, half cupful of butter, half cupful of milk, two teaspoonfuls of baking powder, two teaspoonfuls of vanilla, two eggs, flour to thicken. This will make one loaf. Cream the butter and sugar together, add the beaten eggs, the milk, vanilla and flour, then the baking powder. Flour varies so much that the exact quantity cannot be given, but enough has been added when the track made by the spoon



in mixing does not at once disappear. Add the baking powder after the flour and beat in well. Line the baking pan with oiled paper, and bake in a slow oven thirty minutes.

**Sunshine Cake.**—Separate six eggs, one jelly glass flour (even) and one of sugar, juice half lemon and little of the rind, one scant teaspoon cream and a little salt added to the whites and beaten until very stiff. Beat yolks lightly and add to whites, then the sugar, and fold in the flour, little by little. Bake in gas oven with one burner on 20 or 30 minutes, then turn more than half down and let remain in one hour altogether.—Mrs. J. E. Ryley.

**Cup Sunshine Cakes.**—Beat the whites of eleven eggs until they are fairly stiff; then add a level teaspoonful of cream of tartar and beat until fine and dry. Add the yolks of four eggs beaten to a froth; sift one cupful and a half of granulated sugar, add to the whites carefully, and add a teaspoonful of vanilla extract. When thoroughly mixed fold in gently one cupful of flour that has been sifted four or five times. Turn into greased custard cups and bake in a moderate oven for twenty minutes. When these cakes are cold they should be iced with orange icing.—Mrs. Rorer.

**Golden Cake.**—Yolks 20 eggs, well beaten; one pound sugar, added to eggs, one pound butter well creamed, one pound flour added in small quantities; flavor fresh lemon; bake in small tins. Excellent.

**Gold Cake.**—Twelve yolks, half pound butter, one pound sugar, one pound flour, one teacup sweet milk, two teaspoons baking powder, lemon extract.

**Potato Cake.**—One cup of butter, two cups of sugar, two teaspoons of Royal baking powder, half cup milk, four eggs, one cup of chopped nuts, one cup of mashed potatoes, half cup chocolate melted, two cups flour, one teaspoon of cinnamon, one teaspoon of cloves, vanilla, nutmeg. Icing: Two cups of sugar, one square of chocolate, one cup of boiling water. Boil

until it threads or makes a soft ball in water. Remove from fire and stir until begins to cream, then add the chocolate, melted.—Mrs. J. E. Ryley.

**Potato Caramel Cake** is made of two-thirds of a cupful of butter, two cupfuls of granulated sugar, two cupfuls of flour, a cupful of mashed potato, hot, half a cupful of sweet milk, four eggs, two teaspoonfuls of baking powder, a cupful of grated chocolate or two squares melted, a cupful of chopped English walnuts, a teaspoonful each of cloves, cinnamon and nutmeg (half as much if preferred). Cream the butter, sugar and yolks of the eggs. Add the milk, the mashed potato, spices and melted or grated chocolate. Sift the baking powder in the flour and beat the whites of the eggs to a stiff froth. Stir the sifted flour into the batter and, lastly, beat in the whites; the nuts are added just before the cake goes into the tins. A nut cake is always of finer flavor if the nuts are put in the very last thing. This makes a large loaf.

**Marble Cake.—No. 1.—Dark.**—Yolks of seven eggs, two cups of brown sugar, one cup of butter, one cup of molasses, five cups of flour unsifted, one cup of milk, one teaspoonful of soda, cloves, nutmeg, cinnamon and allspice; dissolve the soda in molasses.

**Light.**—Whites of seven eggs, two cups of white sugar, one cup of butter, three cups of flour, half cup of milk, one teaspoonful cream of tartar, half teaspoonful of soda. Put alternately about a handful of each, or any way the taste may dictate to be prettily marbled. A part of the light may be colored with cochineal, and put in with the light and dark with good effect.

**Marble Cake.—Light.**—One cup white sugar, half cup of butter, half cup of milk, two cups of flour, whites of three eggs, one teaspoon cream tartar, half teaspoon soda. Sift cream tartar and soda with flour. Cream butter and sugar, add milk and flour; last whipped whites.

**Dark.**—Half cup of brown sugar, quarter cup of butter, quarter cup milk, half cup molasses, two cups of flour, yolks of three eggs, one teaspoon cream tartar, half teaspoon soda, half nutmeg, half teaspoonful each of cloves, ginger, cinnamon and allspice. Cream butter and sugar, then add the beaten yolks of three eggs, the molasses and spices, and flour, with cream tartar and soda well mixed in it.—Tested by Mrs. M. C. Woods.

**Hautier Cake.**—Sixteen eggs, one pound sugar, three-quarter pound flour, half pound butter. Beat whites stiff, add sugar and beat well; add yolks beaten very light; fold in flour and add butter melted. I make half of this receipt with good success. Good.—Mrs. W. H. Wilson.

**Almond Cake.**—Whites twelve eggs, three cups sugar, one cup butter, two teaspoons baking powder, four and one-half cups flour, half teaspoon of bitter almond extract, one cupful almonds, blanched and shredded fine, half glass brandy or sherry wine, and when cold put on thick white icing, flavored with a few drops of bitter almond and grated almonds sprinkled thickly over the frosting.—Tennessee Cook Book.

**Almond Cake.**—Ten eggs, one pound of sugar, three-quarters of a pound of butter, and three-quarters of a pound of flour. Add half a pound of almonds, blanched and beaten fine, with a wineglassful of rose water.

**Hickorynut Cake.**—One cup butter, two of sugar, three of flour, whites of seven eggs and yolks of two eggs, one teaspoon soda, two of cream tartar, one pint hickorynut meats rolled and sprinkled with flour. Beat whites to a stiff froth. Rich and excellent.

**Hickorynut Cake.**—Two cups sugar, one of milk, two-thirds cup butter, three of flour, three eggs, two teaspoons baking powder, one cup nut kernels cut fine. Tried and not found wanting.

**Hickorynut Cake.**—Beat half a cupful of butter to a cream; add one cupful and a half of sugar, beating all the while. Measure three-quarters of a cupful of water; sift two cupfuls

of flour with three level teaspoonfuls of baking powder. Chop sufficient hickorynut kernels to make one cupful. Add first a little of the water to the butter and sugar, then more water and flour until both are used; beat thoroughly for three minutes. Beat the whites of four eggs to a stiff froth, add one-half to the mixture, then add the nuts, and last the remaining whites of eggs. Bake in square or round pans in a moderate oven for forty-five minutes. Ice with soft icing and decorate with halves of nuts.—Mrs. Rorer.

**Dark Fig Cake.**—Four eggs (whole), two cups sugar, one cup cold water with one teaspoon soda in it, one cup of raisins chopped fine, one pound figs chopped fine, one teaspoon of cinnamon, three and one-half cups flour, one cup butter, one piece chopped citron. This is fine.—Mrs. Chas. King.

**English Walnut Cake.**—Two cups sugar, three cups flour, one cup milk, three-quarters cup butter, three-quarters cup nuts broken fine and floured, two teaspoons baking powder, one teaspoon vanilla, three eggs well beaten together. Bake in biscuit pans, making two layers. Take whites four eggs, one and one-quarter pounds powdered sugar, juice of half lemon and one teaspoon vanilla and beat all together until it will thread off. Spread on first layer, place second on top, ice, and mark in squares. Place half a nut on each square.

**Pecan Cake.**—Three-quarters pound shelled pecans, two pounds seeded raisins, three-quarters pound butter, one pound sugar, one pound flour, half pound flour for flouring fruit, grated rind of two oranges, six eggs, half cup black molasses, half pint good whiskey, two teaspoons baking powder in the flour, two nutmegs grated. Bake in slow oven.—Mrs. Gov. Folk.

**Chocolate Loaf Cake.**—One cup grated chocolate, one cup sugar, one egg, two cups sweet milk; mix all well and boil until thick and smooth. Set aside to cool while making the following batter: One cup sugar, three-quarters cup butter, two cups flour, two eggs beaten separately, three-quarters tea-

spoon soda sifted with flour. Beat all this together well and add chocolate and one tablespoon of vanilla. If batter is hard, add enough milk to make it the proper consistency. Bake in layers and put together with white icing.—Mrs. C. N. Harris.

**A Good Chocolate Cake.—Part 1.**—Quarter pound Baker's chocolate, one scant cup sugar, half cup milk, yolk one egg; let this come to a boil and set aside to cool.

Part 2.—One cup sugar, half cup melted butter well mixed together, two eggs beaten separately with the one white left from dark mixture, half cup sweet milk, two cups sifted flour, with two teaspoons of powder. Add dark mixture.—Mrs. W. H. Wilson.

**Chocolate Cake (Sour Cream).**—Cream one-third cup butter, add gradually one and one-half cups brown sugar, then the yolks of two eggs and the white of one egg beaten together until light, then two squares of chocolate melted in one-half cup boiling water. Dissolve one teaspoonful of soda in half teacup sour milk and add to the batter alternately with two cups of sifted flour. Flavor with one teaspoonful of vanilla; bake in a deep pan about fifty minutes, or in two layers about twenty minutes.

**Icing.**—Boil one cup of sugar with quarter cup boiling water until it spins a thread when dropped from a spoon. Pour gradually upon the beaten white of one egg, beating constantly until it thickens. Then add one teaspoonful of vanilla and spread on cake and decorate with nuts.

**Solid Chocolate Cake.**—Yolks eight eggs, two scant cups sugar, one scant cup butter, one cup milk, two heaping tablespoons cocoa or grated chocolate, one teaspoon baking powder, vanilla to taste, four cups flour; nuts broken in halves and stirred into the batter add a fine flavor.—Mrs. R. P. Mahon.

**Chocolate Cake.**—Two-thirds cup butter, one and one-half cups sugar, one cup sweet milk, three cups sifted flour, two teaspoons baking powder, two squares chocolate melted and



added last, whites of six eggs beaten stiff. Beat well and bake in loaf or layers in moderate oven. Use any filling or icing preferred.

**Chocolate Block Cake.**—One-quarter cake chocolate dissolved in one cup warm milk, two cups sugar beaten in four yellows of eggs, one and one-quarter cups flour measured before sifted, one teaspoon baking powder, whites of the four eggs beaten stiff. This makes one dozen blocks. Ice them with white icing and decorate with whole English walnuts.—Tested by Mrs. Benton.

**Perfection Cake.**—Three cups sugar, three cups flour, one cup butter, one cup corn starch, one cup milk, one teaspoon soda, two teaspoons cream tartar, twelve eggs. Whip whites thoroughly and add sugar; cream butter and add to the eggs; then spoon at a time add flour, milk and corn starch. Dissolve soda in milk and put cream tartar in eggs when about half whipped.—Woman's Exchange.

**Dixie Ginger Cake.**—Half cup brown sugar, half cup butter, three cups sifted flour, one teaspoon each of cinnamon, cloves and ginger, two teaspoons soda in boiling water, two well beaten eggs. Bake in gem tins or bread pan, and serve with sauce.—Mrs. John H. Gary.

**Soft Ginger Cake.**—Five eggs, four cups flour, two of sugar, one of butter, one of molasses, two tablespoons ginger, one teaspoon of soda.

**Ginger Cake.**—Take one quart molasses, one cup sugar in it, two tablespoons soda, two eggs, one cup lard, two heaping tablespoons ginger, flour to make a dough of medium stiffness, one tablespoon salt, knead well, roll and cut with biscuit cutter, Brush over the cakes with a mop dipped in mixture of yolk of one egg and two tablespoonfuls molasses; bake in rather quick oven.—Mrs. Reese Lillard.

**Grandmother's Ginger Cake.**—Quarter cup of butter, one tablespoonful of soda, half cup of sugar, one egg, half cup of

molasses, half teaspoonful of ginger, half cup of sour milk, half teaspoonful of cloves, two cups of flour, half teaspoonful of cinnamon, half cup of raisins, grated rind of orange or lemon. Cream the butter and sugar. Mix with the egg beaten very light and add the spices and molasses, sift flour twice before measuring, add soda and sift again; mix in with the sour milk. It should be rather soft. Add the orange or lemon peel and the raisins which have been rolled in flour. Bake half hour in moderate oven.

**Spiced Ginger Cake.**—One cup each of sugar, butter and molasses, three eggs, three cups flour, one teaspoon soda dissolved in cup of sour cream, half grated nutmeg, one teaspoon cloves, one tablespoon ginger. Extra good.

**Ginger Cakes.**—Two eggs, two teacups molasses, one teacup sugar, not quite one teacup buttermilk, two teaspoons soda, three-quarters cup lard, one heaping tablespoon ginger; flour to make a soft dough. Good.—Mrs. Wells.

**Ginger Cakes.**—Three pints molasses, seven eggs, two cups sugar, two cups lard, three large spoons ginger, two tablespoons soda, and enough flour to make very soft dough. Half this recipe makes a big lot of cakes. Make the dough as soft as can be handled, and sprinkle the cakes with sugar, before baking.—Mrs. Sam Lancaster.

**Ginger Cakes.**—Two cups molasses, one cup of sugar, one heaping cup of lard and butter mixed, one cup hot water, two teaspoons soda, ginger and salt to taste.—Mrs. C. A. Derryberry.

**Ginger Cakes.**—Two eggs, one cup sugar, one cup molasses, one teaspoon ginger, one heaping teaspoon soda in one-half cup hot water, two-thirds cup lard salted, flour enough to make stiff dough.—Mrs. C. A. Derryberry.

**Ginger Cake.**—One cup sugar, one cup New Orleans molasses, half cup lard, one cup sour milk, two teaspoons soda, two eggs, one teaspoon ginger, flour to stiffen for rolling out.—Mrs. J. E. Ryley.

**Ginger Snaps.**—One large cup butter and lard mixed; one coffee cup sugar, one cup molasses, half cup water, one tablespoon ginger, one tablespoon cinnamon, one teaspoonful cloves, one teaspoonful of soda dissolved in hot water. Flour for pretty stiff dough. Roll out rather thinner than teacakes and bake quickly. These ginger snaps will keep for weeks if locked up.—Mrs. H. C. Irby.

**Soft Ginger Bread.**—Four eggs, yolks and whites; one pound butter, one cup sugar, one cup molasses, one pound flour, one cup buttermilk, one teaspoon soda.—Mrs. Chas. King.

**Soft Ginger Bread.**—Four eggs, half cup buttermilk, one teaspoon soda, two cups black molasses, half cup sugar, half cup butter, half cup lard, tablespoon of ginger, five cups flour. Pour in greased pan and bake.—Mrs. A. M. G.

**Roxbury Cakes.**—Beat the yolks of two eggs. Gradually beat in half cup of sugar, one-quarter cup of butter, softened but not melted, half cup of molasses, half cup of sour milk and then one and one-half (five ounces) of sifted flour, sifted again with one teaspoon of cinnamon, half teaspoon of cloves, a grating of nutmeg and one teaspoon of soda. Beat in the whites of two eggs, beaten dry, and then one-half cup of raisins (seeded) and one-half a cup of walnut meats (broken small). Bake in small tins. Cover with boiled frosting and decorate with the same frosting tinted with melted chocolate and put on with the leaf tube. This tube is used to make ribbon, leaves and ruffles. This recipe makes eighteen cakes.—Boston Cooking School.

**Delicate Cake.**—One cup of granulated sugar, half a cup of butter, one cup of sweet milk, two cups of flour and two teaspoons of baking powder. Cream the butter, sugar and milk by squeezing through the fingers, and sift the flour and baking powder half a dozen times.—The Boston Cooking School.

**Sand Tarts.**—Two cups sugar, one cup butter, three cups flour, two eggs, leaving out the white of one, roll thin and cut

in square cakes with a knife, spread the white of egg on top, sprinkle with cinnamon and sugar, and press half a blanched almond or raisin in the center.—Old Virginia.

**Sand Tarts.**—One pound sugar, one pound flour, half pound butter, two eggs, leaving out the white of one, half pound blanched almonds cut thin. Mix sugar, flour, add melted butter, then the beaten egg, roll very thin and cut in shapes. Lightly brush them over with white of one egg, lay the almonds on and sprinkle with sugar and cinnamon, equal parts; bake quickly.—Mrs. H. R. Lancaster.

**How to make Doughnuts.**—Break eggs into a bowl and before beating add sugar, beat a little, then add the milk, then flour, to which has been added the baking powder, nutmeg, and salt, before it was sifted. Work in enough flour to make a soft dough, but do not roll out more than one-third of the dough at once. Roll this one-eighth inch thick; they will be raw in the middle if thicker. Cut out a great many before you start to frying them. The grease must be boiling. Take out as soon as they are a golden brown and roll them in pulverized sugar. Use a regular doughnut cutter, since they fry better with a hole in the center.—Housekeeper.

**Doughnuts.**—One cup sugar, two eggs, two tablespoons melted butter, one cup buttermilk, scant teaspoon soda, flour to make stiff dough.—Mrs. C. A. Derryberry.

**Doughnuts.**—Two cups sugar, two eggs, two teaspoons baking powder, two teaspoons melted lard, one cup milk, flour enough to roll, flavor with nutmeg. Fry in hot lard.—Mrs. W. H. Wilson.

**Doughnuts.**—One cup of sugar, one egg, one cup sour or buttermilk, two tablespoons of melted butter, one teaspoon of soda, flour enough to roll. Beat egg, add sugar and melted butter, then milk, to which the soda has been added; mix all well with the flour, roll lightly and cut out, fry in boiling lard;

when done sift powdered sugar over top.—Mrs. Perry C. Callahan.

**Doughnuts.**—One cup of sugar, two eggs, three tablespoons of melted butter, one cup of warm mashed Irish potatoes, cup and a half of flour with one and one-half teaspoonfuls baking powder, half cup of sweet milk, flavor to taste with grated nutmeg.—Mrs. M. I. Best.

**Doughnuts.**—Three eggs, two cups sugar, one cup of sweet milk, two tablespoons of butter, two teaspoons baking powder. Cut and fry in boiling lard.—Mrs. C. N. Harris.

**Doughnuts.**—One egg, one cup sweet milk, one cup sugar, three teaspoons baking powder, pinch salt, little nutmeg, flour enough to roll out; fry in hot lard.—Mrs. Lee Agnew.

**Maple Biscuit.**—Beat separately nine eggs, to the yolks add four teacups flour, two teaspoons baking powder and one of vanilla. Boil as for icing, two cups granulated sugar, half cup water; pour over the well-beaten whites, turn this into the yellow batter, mix well and bake in the square flat tins. When nicely browned, remove from tins, cut in small squares and triangles; ice alternately with pink and white icing; pyramid on glass cake stand. Dainty, delicate and delicious.

**Maple Biscuit.**—Sift together two cupfuls of flour, two cupfuls of cornstarch, two teaspoonfuls of baking powder and half a teaspoonful of salt. Rub into these ingredients one cupful of butter and mix with cold milk to a stiff dough. Roll out, fold up, and roll again, repeating until the dough is flaky. Roll out finally to half an inch in thickness, cut in three-inch circles, brush with butter, dredge thickly with grated maple sugar, fold over and bake twenty minutes.

**Nut Bars.**—Two cups flour, one teaspoon baking powder, one cup coarsely chopped nuts, half cup milk, half cup sugar, one egg, two tablespoons butter, pinch of salt. Sift flour, salt and baking powder into a bowl; rub in the butter and add the nuts and sugar. Mix to a rather stiff dough with the egg and milk,



turn on to floured board and roll out two-thirds of an inch thick. Cut into bars of convenient size and fry in hot fat until golden brown.

**Cake Snowballs.**—From a perfectly white angel's food cake about two and one-half inches thick cut with a biscuit cutter (medium size) a number of balls. Have ready a rich, white icing. Take each ball on a fork and with a spoon cover entirely with icing. Then cover with freshly grated cocoanut. This might also be made with pink icing.—Mary Roxie Snider.

**Good Tea Cakes.**—One quart flour, one-third cup milk, three eggs, one cup sugar, one tablespoon baking powder, half cup lard, pinch salt. Roll out soft dough as you can, cut out and sprinkle with sugar.—Mrs. W. H. Wilson.

**Tea Cakes.**—Half pound butter, five eggs (beaten separately), one pound sugar, one teacup sour buttermilk, one teaspoon soda, half nutmeg, enough flour to make a soft dough. Bake in a moderate oven. The best you ever ate.—Mrs. J. G. Mann.

**Tea Cakes.**—Six eggs, one pound sugar, beaten together, one pound of butter (can use some lard) well creamed, teaspoon soda, sufficient flour to make soft dough (about three pints), roll very thin and bake in a quick oven.—Mrs. H. R. Lancaster.

**Tea Cakes No. 2.**—One cup sugar, half cup milk, tablespoon butter, one egg, two cups flour, one teaspoon baking powder. Roll out thin and bake.—Mrs. T. Lee Agnew.

**Tea Cakes.**—Three eggs, one cup butter, teaspoon salt, three cups sugar, teaspoon of soda, one cup buttermilk and flour sufficient for rolling; flavor with cinnamon or lemon.

**Tea Cakes.**—One cup of butter, two cups of sugar, three eggs, one light teaspoon of soda in cup of buttermilk, two teaspoons of baking powder. Use just enough flour to make dough roll easily.—Mrs. Nance.

**Tea Cakes.**—Five eggs, one very small cup of butter. Beat as much sugar as you can into the eggs; a little soda, no milk,

make a dough as for soft biscuit. Flavor with lemon. Do not grease pan. Roll thin and bake cakes as you would biscuits.—Mrs. C. N. Harris.

**Princeton Rocks.**—Three-quarters cup of butter, one cup granulated sugar, two eggs, one and one-half cups flour, one pound raisins or dates, one pound chopped nuts, one teaspoon cloves, two teaspoons of cinnamon, half of a level teaspoon of soda, one-quarter cup of hot water. Drop in small spoonfuls on buttered paper in pans, as they spread. Bake quickly.—Mrs. Theus.

**Cookies.**—One and one-half cups sugar, two teaspoons of hartshorn dissolved in quarter cup warm water, two-thirds cup butter or lard, three eggs beaten well. Stir all together and make a soft dough with six cups flour. Roll thin and bake.

**Chocolate Jumbles.**—Two cups sugar, three eggs, one cup melted butter, one and one-half cups chocolate, one teaspoon soda dissolved in two tablespoonfuls warm water, four cups flour, roll real thin, cut out with a fried cake cutter and frost top with white frosting. I always make boiled frosting. I only use half of this recipe and use the white of the second egg for frosting. Let the jumbles cool before putting icing on.

**Good Cookies.**—Two cups sugar, one of butter, one cup sour milk or cream, three eggs, one teaspoon soda; flour to make soft dough, roll thin, sift sugar over them and gently roll it in.

**Nut Cookies.**—One cup butter, two cups sugar, two cups nuts ground fine, three eggs, half cup sour milk, teaspoon soda, and flour enough to roll out. Dip in powdered sugar. Use either walnuts or hickorynuts.—Mrs. R. P. Mahon.

**Shrewsberry Cookies.**—Cream one and one-half cups of sugar in one-half pound of butter; add three eggs well beaten; flavor with cinnamon; put in one quart of flour, one teaspoon of baking powder; work well together, cut in shapes, sprinkle with sugar, and bake quickly.—Mary E. Timberlake.

**French Cookies (fine).**—Two eggs, two cups sugar, one cup butter, one level teaspoon soda, dissolved in three-quarters cup sweet milk; work in just enough flour to roll; roll as thin as a wafer.—Mrs. R. D. Rodgers.

**Oatmeal Cookies.**—Three-quarters cup of butter, one cup light brown sugar, one teaspoonful of cinnamon, one cup uncooked oatmeal, three-quarters teaspoon of soda, half cup of nuts, half cup of raisins, two scant cups of sifted flour. Drop in small balls in greased dripping pan an inch apart and bake in quick oven.

**Cream Cookies.**—Two cups sugar, half cup butter, two-thirds cup sour cream or milk, two eggs, one teaspoonful soda little more than even. Flour to roll out.

**Cocoanut Cookies.**—One cup of butter, two cups of sugar, two eggs, half cup of sweet milk, one level teaspoon of soda, one grated cocoanut, flour enough to roll out. Roll rather thin and bake in a quick oven.—Mrs. R. P. Mahon.

**Soft Cookies.**—Cream one cup of butter with two cups of sugar; add one cup of sour cream, two beaten eggs, three cups of flour that has been thoroughly sifted with a teaspoon of soda. Flavor with vanilla. Turn the dough upon a floured pastry board, knead lightly, roll a sheet one-quarter of an inch thick. Cut into rounds and bake. This will make three dozen medium sized cookies.—Mrs. A. L. Rhoton.

**Molasses Cookies.**—Two cups molasses, one cup sugar, one cup lard, two-thirds cup warm water, two tablespoonfuls ginger. Let these come to boil on stove and when cold add one full teaspoonful soda dissolved in hot water, little salt and flour; mix stiff and roll thin.—Mrs. M. L. Madison.

**Vanilla Wafers.**—One cup sugar, two-thirds cup butter, one egg, four tablespoons milk, one tablespoon vanilla, two-thirds teaspoon soda, one and one half teaspoon cream tartar; flour to mix stiff, and roll very thin.—Mrs. M. L. Madison.

**Sweet Wafers.**—One heaping cup sugar, two cups flour, one heaping tablespoon of butter, five eggs, beaten separately; bake in wafer molds. While hot roll and sprinkle with sugar.—Mrs. Wm. Long, Sr.

**Rosettes.**—One egg, well beaten, one teaspoon sugar, one pint milk; flour enough to make batter like pan cake; have boiling lard. First dip rosette mold in lard, then in the batter, then back in lard; keep there until it is ready to drop off on cloth.—Miss Nannie Mae Temple.

**Sweet Wafers.—No. 1.**—One egg, four tablespoonfuls of sugar, one tablespoonful of butter, four heaping tablespoonfuls of flour, made into batter and dropped into the irons. If the butter does not furnish salt enough, add a little.

**Sweet Wafers.—No. 2.**—Three cups of flour, one cup of sugar, one cup of butter, one cup of rich cream, and a little nutmeg.

**Sweet Wafers.—No. 3.**—Four eggs, three teacupfuls of flour, two cups of sugar, and one cup of butter.

**Oatmeal Sugar Wafers.**—Beat an egg very light, without separating the white and yolk; add one-quarter teaspoon salt, one-quarter teaspoon vanilla, half tablespoon softened butter, half cup sugar, one and one-quarter cups Quaker rolled oats; beat together well and drop from a teaspoon onto a buttered tin; bake in slow oven.—Boston Cooking School.

**Scotch Wafers.**—One tablespoon butter, one cup sugar, two eggs, one teaspoon vanilla, two and one-half cups oatmeal; make a batter and drop three-quarters teaspoon of mixture about two inches apart in buttered pan; bake a few minutes.—Mrs. G. R. Wadleigh.

**Little Birthday Cakes.**—Bake sponge cakes in pop-over cups to have them round; when cold cut a small round from center; place a little gold or silver charm in, replace cake, ice, decorate

with nutmeats and red candies. Place short red candles on top.

**Marguerites.**—Have ready some reception flake crackers; make meringue of whites six eggs and fourteen tablespoons granulated sugar; beat long; when real stiff pile on crackers and fill with old fashioned walnut kernels. Put in stove and let them cook a light brown. Nice for 5 o'clock tea.

**Marguerites.**—The whites of five eggs, five heaping tablespoonfuls of powdered sugar, half a pound of blanched almonds, half a pound of pecans or English walnuts chopped fine. Mix thoroughly by first beating the eggs and sugar, then adding the nuts. Spread on salted flake crackers with the salt wiped off. This quantity is sufficient for one hundred crackers.

**Hermits.**—Three cups sugar, four eggs, one cup raisins, one cup butter, one teaspoon each of cinnamon and vanilla, lemon and almond, half nutmeg, one teaspoon soda, half cup sour milk, one quart flour, half cup chopped nuts. Drop from a teaspoon in a greased pan one and one-half inches apart.—Carrolton, Mo., Cook Book.

## CAKE FILLINGS.

**Caramel Filling.**—One teacup milk, two teacups brown sugar (dark), half teacup butter; put on and boil together till begins to thicken, stirring constantly; add vanilla when cool; beat until it creams nicely.—Mrs. Hibernia Neil.

**Splendid Caramel Filling.**—Five cups sugar, one cup milk, with four cups sugar put on to boil; brown one cup sugar and while both are boiling pour together and stir gently. As soon as mixed good put in butter size of an egg. When butter has melted pour into bowl and flavor with one tablespoon vanilla; beat until smooth; spread between cake. If necessary add spoon of hot water.—Mrs. W. H. Wilson.



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**Caramel Filling.**—Three cups of brown sugar, one and one-half cups of very rich cream, one cup of butter; boil all together until not quite as done as candy. Pour into a dish and beat until very light. Flavor with vanilla.

**Caramel Filling.**—Boil together two cupfuls of brown sugar, one of new milk, and lump of butter; when it breaks add two tablespoonfuls of thick cream. Remove from fire and beat well. Flavor with vanilla.

**Caramel Filling with Brown Sugar.**—Four cups brown sugar, two-thirds cup sweet milk, half cup butter; put on fire and boil without stirring until it hardens in cold water. Take from fire and flavor with vanilla; begin spreading between cake while it is warm.—Mrs. W. H. Wilson.

**Caramel Filling.**—One cup sugar browned in small pan; stir until dissolved. Take three cups sugar, one and one-half cups milk, half cup butter, yolks of four eggs and let boil, add one and one-half tablespoons of the above caramel, then slowly add the rest of it. Cook till thick. Beat until light. Add one cup nuts chopped fine. Spread on layers. Ice the cake and decorate with whole nuts. This makes a very thick filling.—Mrs. J. T. Newsom.

**Marshmallow Filling.**—One tablespoon of gelatine, two tablespoons of cold water, two cups pulverized sugar; flavor with vanilla. Put gelatine and water on stove and stir until dissolved; add sugar and beat until smooth.—Mrs. Chas. King.

**Marshmallow Filling.**—Boil two cupfuls of sugar and one of water; add one-fourth pound of marshmallow, stir till well melted. Remove from fire and add the well beaten whites of two eggs. Beat hard till cool. Flavor with vanilla.

**Marshmallow Filling.**—Three cups sugar and one cup boiling water, cooked until it will “thread”. Stir into this fourteen marshmallows, then stir in the well beaten whites of three eggs. Flavor with tartaric acid, one teaspoonful.—Mrs. J. L. Newsom.

**Marshmallow Icing.**—**Steamed Marshmallow.**—Make a soft icing, and while warm add the marshmallows; beat until smooth; put between cake; cut the marshmallows and decorate top of cake after the plain icing has been put on.

**Marshmallow Frosting.**—Boil three-fourths of a cup of granulated sugar and one-fourth of a cup of milk, without stirring, about six minutes, or until the syrup threads. Cook and stir one-fourth a pound of marshmallows and two tablespoons of water over boiling water, until the mixture is smooth. Combine the two mixtures and beat until stiff enough to spread, after flavoring with half a teaspoon of vanilla extract.

**Pineapple Filling.**—Use boiled icing on the cake, and when it is almost cold put on layer of grated pineapple from which all the juice has been drained, and stack up the cake at once.—Mrs. A. H. Ellington.

**Pineapple Filling.**—Boil two cupfuls of sugar and one of water. When done beat in whites of two eggs, beat till cool and add two teacupfuls of grated pineapple.

**Pineapple Filling.**—One can pineapple, one cup sugar, one-quarter box gelatine; put on stove and boil till thick.

**Raisin Filling.**—One cup raisins, one cup figs, cooked till done; add any desired fruit and beat in icing.

**Fig Filling.**—One pound of figs chopped fine, one teacup water, half cup sugar; cook until smooth and soft; spread between layer cake when cold.

**Fig Filling.**—Cook together a cupful of water and one of sugar; add a cupful of finely chopped figs. Cook to a paste, and when smooth spread on or between cake.

**Fig Filling.**—Take one pound figs, chop fine and put into a stewpan on the stove; pour over three cups hot water and add half cup sugar. Cook all together until soft and smooth.—Mrs. Chas. King.

**Maple Fudge Filling.**—Melt one pound maple fudge, and when of the right consistency spread on layers. When this is partially dry spread on chocolate filling. If preferred use a thick, white, creamy icing, instead of the chocolate.—Mrs. A. H. Ellington.

**Charlotte Polonaise Cake Filling.**—Two cups milk, two-thirds cup sugar, butter size of egg. Let come to a boil and have ready two yolks well beaten with two tablespoons of corn starch or flour, which has been rubbed to a paste. Add some of the boiling milk to this, pour all together and stir till it thickens, flavor after it cools with vanilla. To one-half of this add half pound blanched almonds chopped fine; to the other one-quarter pound citron cut fine. Bake white layer cake and use the almond filling on one layer and the citron on the next. Then ice the cake.—Mrs. Sam Lancaster.

**Cream Filling.**—Boil nearly a pint of milk, then stir into it two tablespoons corn starch moistened with a little milk, two eggs, one cup sugar; when nearly done, add half cup butter and flavor to taste.

**Cream Filling.**—One pint new boiled milk, one cup sugar, half cup flour, two eggs; beat eggs, sugar and flour together and pour hot milk over it. Wash vessel, return to fire and cook thick over hot water. Spread between cakes.—Mrs. Wilson.

**Pauline Filling for Cakes.**—Two cups sugar, three-quarters cup maple sugar and enough cream to moisten thoroughly; add when it boils a small piece of butter; when it thickens stir

in a teaspoon of vanilla and broken pecan kernels. Use whole pecans on top of cake.

**Cheap Cake Filling.**—Two cups sugar, butter size of egg, half cup milk and water mixed; cook until it ropes; add small spoon cocoa or chocolate before taking from fire. Spread between cakes.—Mrs. W. H. Wilson.

**Fruit Filling.**—Dissolve three cups sugar in one of water without stirring until it hardens when dropped in water. Beat whites three eggs stiff, then pour over them the boiling syrup, beating constantly. Take out half of icing and add pineapple, cocoanut or banana and spread between layers of the cake. Then ice the cake with plain icing. This never fails if the ingredients are good.

**Chocolate Filling.**—Two and one-half cups of sugar; add enough water to dissolve it, and boil until it strings, or will ball up in a cup of cold water; cut about one-quarter cake of Baker's chocolate into little pieces, put in a plate and set in the stove to melt. When the sugar has cooked enough, add it slowly to the half beaten whites of two eggs, and then add the chocolate and beat till it begins to grow stiff; then ice the cake.—Mrs. I. B. Tigrett.

**Chocolate Filling.**—One cup grated chocolate, half cup butter, one cup sweet milk, two cups sugar; boil till thick. Flavor with vanilla and beat until almost cool. Spread rapidly between cake.—Mrs. W. H. Wilson.

**Chocolate Filling.**—Three cups sugar, one-half cup cream, one-half cup butter, one-half cup chocolate; flavor with vanilla; beat this in the slightly beaten whites of two eggs. Beat well.

**Chocolate Filling.**—Three cups sugar, one cup sweet milk, half cup water, three-quarters cup butter; cream the butter before using it; one-third cake of Baker's chocolate. Dissolve the chocolate in the syrup while cooking. Cook until it will harden when dropped in a cup of cold water.—Mrs. Wm. H. Long.

**Chocolate Filling.**—Yolks two eggs, one cup sugar, one heaping tablespoon butter, one cupful sweet cream; put over the fire, and when it comes to boiling point stir into it two squares Baker's chocolate and cook until thick. Flavor with vanilla and beat until ready to spread on the cake.

**Chocolate Macaroon Filling.**—Half pint milk, two cups sugar, quarter pound chocolate, quarter pound of almond macaroons, broken into bits. Let the mixture boil together a few minutes till it becomes thick. Decorate the cake with whole macaroons.

**Lemon Filling.**—Yolks two eggs, one cup sugar, three-quarters cup milk, one teaspoon flour or corn starch; beat the yolks well with the sugar and pour the boiling milk on them; return to the fire and cook until thick.—Mrs. Geo. Gooch.

**Lemon Filling.**—Mix together two eggs, two cupfuls of sugar, the juice of two lemons and grated rind of one, one teacupful of cream or new milk, a lump of butter the size of an egg, and two teaspoonfuls of corn starch. Boil in double boiler till thick. Spread when cool.

**Lemon Filling.**—Four lemons, two cups sugar, one tablespoon corn starch, five yolks, half cup water; boil till thick; add half cup butter after cooking.

**Lemon Cream Filling.**—Grated rind and juice four lemons, one pound sugar, quarter pound butter, six eggs; cook in double boiler until thick as honey and put between cake. Half of this recipe makes enough for medium size cake.—Mrs. W. H. Wilson.

**Lemon and English Walnut Filling.**—Squeeze the juice of two large lemons over one pound of granulated sugar. When smooth spread over loaf cake, cut into squares and place one or more English walnut kernels on each square, while soft.

**Icing for Filling.**—Two cups sugar, whites two eggs; put sugar in saucepan with enough water to moisten; have the eggs beaten just enough to break the whites; pour the boiling



sugar on it, beating all the while. Set the bowl in a larger bowl of ice water and continue beating until it is nice and creamy; flavor with lemon.

**Maple Nut Frosting.**—Boil one and seven-eighths cupful of powdered sugar, one cupful of maple syrup and half a cupful of thin cream together until when it is tried a soft ball may be formed in cold water. Remove from the fire, add three-quarters of a cupful of almonds finely shredded and beat until the frosting is of the right consistency to spread.

**Icing.**—Five eggs, three cups sugar, one and one-half cups water; cook the sugar and water until it will harden at once when dropped in cold water. Then pour the boiling sugar on the well beaten whites and beat until stiff. Flavor with lemon or tartaric acid.—Miss Lizzie Treadwell.

**Icing.**—Two cups sugar, seven tablespoons water; cook until it ropes, then pour over the beaten whites of three eggs, stirring all the time.—Miss Mary Bond.

**Icing.**—Whites six eggs, three pounds sugar, almost one cup water; cook till it ropes; beat eggs stiff; pour syrup over slowly, beating all the while; after beating nicely put in one-eighth teaspoon cream tartar, flavor and beat till stiff. Excellent for filling too.—Mrs. John Parker.

**Icing for Cake.**—Put two cups of sugar in icing pan; break whites four eggs over it; add juice of one large juicy lemon; put this in pan of boiling water and cook until thick, beating all the time.—Mrs. W. H. Wilson.

**Cooked Icing.**—Whites three eggs, three cups sugar, one cup water; put on sugar and water and let boil till it will spin a thread when dropped from a spoon. Beat whites just a little and pour on the boiling syrup, beating all the while until it is cold. If used as a cake filling add chopped raisins in one layer and nuts in the next.

**Milk Icing.**—Ten tablespoons sweet milk, half cup sugar; boil six minutes and beat till cold.—Mrs. W. H. Wilson.

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**Chocolate Icing.**—Three cups sugar, one cup milk, half cup butter, half cake chocolate, whites of three eggs. This will ice two dozen block cakes.—Miss Lizzie Treadwell.

**Cold Icing.**—No. 1.—Whites of three eggs; when partially beaten stir in one pound of powdered sugar and juice of one lemon; then beat till white and thick. Before icing tops of cakes rub them slightly with flour. Spread on the icing with a knife, dipping constantly in cold water to make the icing smooth.

**Caramel Icing.**—Two cups maple sugar, one cup water, one tablespoon butter; boil till it hardens when dropped in water; take off the stove and add two tablespoons of thick sweet cream and beat thoroughly.—Mrs. Chas. King.

**Golden Frosting.**—A very delicious and handsome frosting can be made by using yolks of eggs instead of whites. Proceed exactly as for ordinary frosting. It will harden just as nicely as that does. Good for orange cake.—Mrs. Chas. King.

**Cream for Cake.**—One egg beaten well, one cup whipped cream, half cup sugar, one cup grated cocoanut, the grated rind and juice of one orange; sprinkle cocoanut over it.—Mrs. W. H. Wilson.

## PUDDINGS.

“The proof of the pudding lies in the eating.”

**General Rules.**—In boiling puddings, mind that the cloth be perfectly clean. Dip it in hot water and dredge well with flour, by sifting the flour over it. When bagged, tie the string tight, leaving sufficient room in the bag for expansion by swelling. Put the pudding in a pot of boiling water, placing an old plate on the bottom. Keep sufficient water in the pot to cover the pudding, being careful not to let the boiling cease one second. A teakettle of boiling water should be at hand to add as the water boils away. Dip the pudding into cold water immediately upon taking out, which prevents its adhering to the cloth; make your pudding-bag of thick cloth; if it is thin, it will admit water and deteriorate the pudding. If you use a pudding-mold, grease well with butter from which the salt has been carefully washed.

**Plum Pudding.**—Four eggs beaten well, but not separately; two large cups seeded raisins, half cup currants, one cup bread crumbs, one cup chopped citron, one cup pecans, two large apples chopped, one cup sugar, spice and brandy to taste; steam four hours. Make a sauce of butter and sugar and brandy, mixing brandy and sugar into butter little by little.

**Plum Pudding.**—Two eggs, one cup of sugar, one tablespoon of butter, one cup of bread crumbs, one teaspoon baking powder, pinch of salt, one pound seeded raisins, two tablespoons of sweet milk; have the raisins well floured. Put in a thick domestic cloth; dip the cloth in boiling water and then flour that well and pour pudding on; tie tight as possible; put







in pot of boiling water and boil three hours; never let it cease boiling. Serve with hard wine sauce.—Mrs. A. H. Ellington.

**Plum Pudding.**—Three cups of flour, one teaspoonful of soda, one cup of sour milk, a little salt, one cup of suet, one cup of raisins. Steam three hours. Sauce for same: To one pint of boiling water, add one heaping teacup of sugar, one tablespoonful of butter, pinch of salt, one tablespoonful of corn starch dissolved in cold water.

**Plum Pudding.**—Mix four cups of stale bread crumbs, one cup chopped suet, one cup molasses, two eggs, two cups raisins, two cups milk, one level teaspoon soda, one teaspoon powdered cloves, two cinnamon, half each of mace, allspice and salt, one cup chopped almonds, half cup currants; boil unceasingly in buttered mold for three and one-half hours; when sending to table garnish with holly; pour brandy over and ignite. Serve with hard sauce.—Mrs. Tucker.

**English Plum Pudding.**—Six eggs beaten well; into this put one pound of sugar, grate a large nutmeg, one teaspoon of ground cloves and one of cinnamon, sift one pound flour, into this put a little salt, and half a pound of beef suet, add then one pound of well washed currants, one pound raisins, one-fourth pound citron cut up fine; mix well and add eggs. If desired add one glass of brandy. Mix and let stand over night. Have water boiling and dip the cloth into it, dredged with flour, and tie in ball, leaving room for swelling. Let boil six hours, taking care to keep water boiling all the time. Serve at once with a hard sauce, made of one cup butter creamed with three cups sugar, flavored with whiskey, using grated nutmeg over the bowl of sauce.—Mrs. H. R. Lancaster.

**Twenty-Five Cent Plum Pudding.**—One pint graham or whole wheat flour, half pint sweet milk, one cup New Orleans molasses, half pound raisins chopped, one-third pound almonds (pecans are better), half teaspoon of salt, half teaspoon soda,

one teaspoon baking powder. Dissolve soda in tablespoon of warm water and stir in molasses. Then add milk and flour and remaining ingredients. Steam in a closely covered tin for four hours. Grease and flour the mold.—Mrs. B. L. Hayley.

**Boiled Pudding.**—One cup of raisins, one cup of nuts, half pound of citron, half cup butter, three cups flour, two eggs, one cup buttermilk, one teaspoon soda, one cup sugar, half cup black molasses. Put bag in hot water, then dip in flour, then pour pudding into bag and boil in hot water for three hours. To be eaten with sauce. This makes enough for seven or eight people.—Mrs. Ross Witherspoon.

**Christmas Pudding.**—Beat well yolks of four eggs, add one teacup melted butter, one teacup molasses, one teaspoonful ginger, three teaspoonfuls cinnamon, one teaspoonful ground cloves, and a little nutmeg. Dissolve in one cup sweet milk one teaspoonful soda and strain into three cups flour, with one teaspoonful cream tartar; add one cup raisins stoned and chopped. Boil three hours in a close covered tin. Serve with hard or liquid sauce.

**Fruit Pudding.**—One cup molasses, one cup milk, half cup butter, one cup chopped raisins, one cup currants, a little citron, one teaspoonful soda, one teaspoonful cinnamon, cloves and nutmeg, three cups flour. Let molasses, butter and spices come to a boil on stove, adding other ingredients when cold. Steam four hours.—Mrs. M. L. Madison.

**Bird Nest Pudding.**—Peel and core enough apples to fill pan, stew until nearly done, take off and have a rich custard made up as for egg custard; pour this over the apples and set in stove until custard is done; take out and serve cold with whipped cream.

**Fruit Pudding.**—One glass English walnuts, one glass dates, two eggs beaten together, half cup sugar, one tablespoon flour, one teaspoon baking powder; chop walnuts and dates, mix dates and nuts. Beat eggs well; add sugar, beat well; add nuts

and dates, baking powder in flour and mix in eggs, etc. Bake in jelly pans. Put paper in bottom of pan and a rack under pan to prevent burning. Bake half hour; break in pieces and serve with cold cream.

**Fruit Pudding.**—Three cups flour, two cups raisins, currants, or any kind of fruit, one cup molasses, one cup sweet milk, one cup suet chopped fine, two teaspoons cream tartar, one teaspoon soda, half teaspoon cloves, two teaspoons cinnamon; bake as you would a cake and steam when used. It will keep as a fruit cake. Serve with rich sauce.

**Sweet Potato Pudding.**—Peel and grate one medium size potato; add to this two large cups sugar, half cup melted butter, three eggs well beaten, two teaspoons powdered mace and four cups fresh milk. Bake in moderate oven.

**Grated Sweet Potato Pudding.**—One pint grated potatoes, three eggs, one nutmeg, large teacup sweet milk, large teacup sugar.—Dr. Hamilton.

**Sweet Potato Pudding.**—One pint grated potato, one and one-half teacups sugar, two-thirds cup butter, three eggs, one cup sweet milk, three tablespoons flour and two teaspoons ginger.—Mrs. R. A. Treadwell.

**Apple Pudding.**—One cup of sugar, one rounded tablespoonful of lard, one egg, three-quarters cup of milk, two teacups of flour with two scant teaspoonfuls of baking powder; flavor with cinnamon and pour over four apples which have been sliced in baking dish. Bake one hour in moderate oven and serve with the following sauce: One pint of boiling water, three-quarters cup of sugar, butter size of egg, one tablespoonful of corn starch, flavor with cinnamon.—Mrs. H. C. Irby.

**Apple Pudding.**—Take six apples, peel and core; fill the centers with sugar; add one-quarter cup of water, cover and bake until nearly done. Then pour over them a batter made with four well beaten eggs, one pint of milk, a scant pint of sifted flour, with one teaspoon each of salt and baking powder. Bake about twenty minutes.

**Apple Pudding (Excellent).**—Peel and core eight or nine apples of medium size; put them in a stewpan with half tumbler of water, wine glass of wine, heaping tablespoon sugar, a little cinamon and lemon peel. Cover the pan and stew slowly till apples are tender; take them up and let them get cold; fill the bottom of baking dish with apples; pour over them custard made by beating whites and yolks six eggs and one quart of milk; sweeten to taste; bake in moderate oven. Serve with solid or liquid sauce.

**Brown Betty.**—Chop together one part seeded raisins and two parts good tart apples. Fill a pudding dish with alternate layers of the fruit and bread crumbs, finishing with the bread crumbs on top. Put small bits of butter and a little salt through it. Moisten the whole with a tablespoonful of lemon juice in a cup of cold water, for a pudding filling a three pint dish. The whole must be sweetened according to taste. Cover the dish and place it in a moderate oven in a pan of hot water, and bake nearly an hour; then remove from the pan, uncover, and brown nicely. Serve warm with cream and sugar or with orange or lemon juice. Seeded cherries may be used in place of apples and raisins. In that case the water may be omitted. It is well to toast the bread crumbs before using.

**Chocolate Pudding.**—One pint bread crumbs soaked in one quart milk for half hour, three tablespoons of Baker's chocolate dissolved in water; beat yolks of three eggs, one cup sugar and one tablespoon of butter which has been creamed, pinch of salt; add to the soft chocolate the milk and crumbs; bake in a dish for forty minutes. When done use the whites for a meringue on the pudding.

**Chocolate Pudding.**—One cup of bread crumbs, one cup of sugar, three cups of sweet milk, one whole egg and the yolks of three others, one square of Baker's chocolate, small piece of butter; grate chocolate and then dissolve it in the milk; then put milk, chocolate and bread crumbs on the stove and let it

get well heated, stirring all the time; remove from fire and stir in the other ingredients. Flavor with vanilla and cook. Make a meringue of the three whites and put on top when pudding is done. Eat with either whipped cream or plain cream.—Mary E. Timberlake.

**Chocolate Pudding.**—One-fourth of a cupful of butter, one cupful of sugar, yolks of two eggs, one-half cupful of milk, one and three-eighths cupfuls of flour, three teaspoonfuls of baking powder, whites of two eggs, one and one-third ounces of cooking chocolate, one-eighth of a teaspoonful of salt, one-fourth of a teaspoonful of vanilla. Cream the butter, and add half the sugar gradually, continuing to beat meanwhile. Beat the yolks of the eggs until thick and lemon colored, and add the remaining sugar gradually. Combine the mixtures, and add the milk alternately with the flour mixed and sifted with the baking powder and salt; then add the whites of the eggs beaten until stiff, melted chocolate and vanilla. Bake in a buttered angel cake pan; then remove from the dish, cool slightly, and place on a serving dish. Fill the center with whipped cream sweetened and flavored with vanilla, and also pour it around the mold.

**Cocoanut Pudding.**—Take three-quarters pound grated cocoanut, half pound of butter, the same of sugar, six eggs beaten well, one cup milk, one wine glass brandy or wine, one-quarter pound pounded crackers. Bake on pastry.

**Cocoanut Pudding.**—One large cocoanut grated, one cup sweet milk, one cup sugar, four whole eggs or whites of seven. Serve with hot sauce. Excellent.—Mrs. J. W. Vanden.

**Cocoanut Pudding.**—Take one pound grated cocoanut, half pound sugar, half pound butter or less, whites six eggs beaten light, half pint cream, a glass of brandy and quarter pound cracker crumbs; beat them together and bake in pastry.

**Lemon Pudding.**—Three lemons, one cup sugar, eight eggs, yolks of six, whites of all, grated rind of two lemons, juice of



all three, half box gelatine; put lemon juice, sugar, yolks well beaten in a double boiler; stir constantly till it begins to thicken, but don't cook long; beat the whites, pour on gradually all the time the mixture in the boiler; beat in gelatine last, which has been dissolved in water (half cup); stir till you see the gelatine does not settle at the bottom. Pour in molds and serve with cream. Very nice.—Mrs. Lee Agnew.

**Caramel Pudding.**—One cup sugar, one cup milk, one cup butter, one cup cherry or plum preserves, five eggs beaten separately; add the whites just before it is done and put in oven to brown.—Mrs. J. E. Mercer.

**Kiss Pudding.**—Boil one quart of sweet milk, yolks of five eggs beaten well with cup of sugar and three tablespoons of corn starch (or flour one cup); stir into the boiling milk and cook until thick; froth the whites, put on top and brown for a moment in oven. Serve with sauce. This is very fine.—Miss Pattie Powell.

**Cracker Pudding.**—Three cups of rolled crackers, three cups of sweet milk, yolks of three eggs, three tablespoons sugar; pour in baking pan; bake until brown. Beat the whites with half cup sugar, flavor with lemon, and use as a meringue.—Mrs. Chas. Owens.

**Henrietta Pudding.**—Fill bottom and sides of a bowl with macaroons, pour sherry wine over them, then a rich boiled custard after it cools—a little thicker than is used for glasses; heap spoonful of whipped cream all over the top.—Tennessee Cook Book.

**Queen Mab Pudding.**—Cover half a box of gelatine with half a cupful of cold water and let stand for half an hour. Whip one pint of cream to a stiff froth. Put a pint of milk into a double boiler; when hot add the gelatine. Beat the yolks of four eggs and two-thirds of a cupful of sugar together until light; add the hot milk, gradually return to the farina boiler; cook for about two minutes, take from the fire; add a teaspoon-

ful of vanilla extract; strain into a bowl, stand this in a pan of cracked ice, and stir constantly until the mixture just begins to thicken. At this stage fold in quickly the whipped cream, pour into a mold, and stand away to harden. Serve with candied or preserved cherries and plain whipped cream.—Mrs. S. T. Rorer.

**Macaroon Pudding.**—Butter a deep pudding dish, and fill it with alternate layers of macaroons and preserves; pour over this white wine until the whole is perfectly saturated; then add a rich custard made of a pint of milk sweetened to taste, and the well beaten yolks of four eggs. Bake a rich brown. Beat the whites of the eggs to a stiff froth, with a cup of white sugar; spread this over the top of the pudding, and brown.

**Macaroon Pudding.**—Soak one tablespoon gelatine in cold water; make a custard of two cups milk, yolks three eggs, one-third cup sugar, one-eighth teaspoon salt; add soaked gelatine, when dissolved strain into pan and set in ice water; add macaroons and flavoring, stirring till it begins to thicken, then add whites of eggs, beaten stiff. Mold, chill and serve, garnished with macaroons.—Cooking Club.

**Macaroon Pudding.**—One dozen almond macaroons, one-third pint sherry, four tablespoons of sugar, whites of three eggs; dip each macaroon into the wine, into which a little of the sugar has been dissolved. When the macaroons are well soaked place them in a baking dish, lining the sides and piling high in the middle. Put over this a meringue of the whites and balance of sugar and bake till light brown. Serve either hot or cold, with or without cream.—Miss Guy Leeper.

**Jam Pudding.**—One cup jam, three-quarters cup butter, four eggs; bake fifteen minutes; serve hot with whipped cream. Excellent.

**Blackberry Pudding.**—Take one quart nice ripe berries which are not mashed, and roll them in a pan of flour; have ready a square of domestic which has been dipped in boiling water and

dredged with flour; tie the berries up in this, allowing a little room for swelling. Boil one hour and serve with hard sauce.—Mrs. Mary Freeman.

**Blackberry Pudding.**—Use two egg cake recipe. Put layer of batter, then layer of fresh berries, then layer of batter—have batter stiff. Bake in loaf pan. Serve with sauce.—Mrs. Lizzie Howard.

**Blackberry Jam Pudding.**—Three eggs well beaten, half cup butter creamed, one cup sugar, two light cups of flour, three tablespoons sour cream, one teaspoon each of soda, cinnamon, nutmeg and allspice, one cup of blackberry jam. Serve hot with wine sauce.

**Prune Pudding.**—Half pound of prunes stewed and stoned, half cup of sugar, whites of five eggs beaten to a stiff froth; mix together and bake in moderate oven twenty-five minutes. Serve with cream.—Mrs. Lizzie Howard.

**Prune Pudding.**—Seed and mash fine sixteen prunes that have been cooked without sugar; add one teaspoonful of baking powder, three-quarters of a cup of sugar, and the well beaten whites of four eggs; bake in a quick oven; set the pan in which you put the pudding in another with boiling water in it. This will prevent burning. Serve cold, with whipped cream.—Mrs. Tigrett.

**Plain Rice Pudding.**—Wash and boil one cup rice; when soft drain off water; add tablespoon butter; when cool add one cup sugar and a teaspoon grated nutmeg. Beat up four eggs very light, whites and yolks separately; add them to the rice; stir in one quart sweet milk gradually. Butter a pudding dish, turn in the mixture and bake one hour in moderate oven. If desired add one-quarter pound raisins. If you use cold cooked rice first soak it in milk.

**Rice Pudding.—No. 2.**—Boil a cup of rice in a quart of milk until soft. When it is cooled a little, add the well beaten yolks of three eggs, two tablespoonfuls of butter, one cup of sugar,

and a pinch of salt; pour in a pudding dish, and bake; beat the whites of the eggs to a stiff froth with eight tablespoonfuls of sugar and flavor with the juice of a lemon; spread this over the top of the pudding; return to the oven and brown.

**Fruit Rice Pudding.**—One and one-half cups grated cocoanut, one cup of seeded raisins, two tablespoons of rice. Put rice in double boiler with one quart of milk and cook, stirring frequently for one and one-half hours. Turn into a deep buttered dish, add the cocoanut, milk, and sugar to make sweet as desired. Bake in moderate oven. Let cook one hour. Stir occasionally. Serve.

**Sauce for Pudding.**—Two tablespoons of butter, two cups of soft or powdered sugar; beat to a cream; then add the yolk of an egg (beaten in), and flavor. Lastly, the whites of the egg, beaten to a stiff froth and stirred in lightly.—Mrs. J. R. Thomas.

**Delmonico Pudding.**—One quart milk, put on stove in pan, one cup sugar dissolved in milk, yolks three eggs, three tablespoons corn starch dissolved in milk; stir till it thickens; beat the whites of the eggs; add one tablespoon sugar; spread on top. Put in stove and lightly brown.

**Delmonico.**—Take sixteen stewed prunes, cut fine, then add three-quarters cup of sugar, one heaping teaspoon of cream of tartar and a pinch of salt. Beat the whites of five eggs—then mix all the ingredients thoroughly. Cook in a bucket in a pan of boiling water for one hour. Serve with whipped cream.—Mrs. Ernest Edenton.

**Delmonico Pudding.**—One quart milk, two tablespoons corn starch dissolved in a little cold milk, yolks five eggs beaten well, six tablespoons sugar. Boil for five minutes, then set in water and bake. Beat five whites with one cup sugar, flavor with lemon, spread on pudding, return to oven and brown.—Tennessee Cook Book.

**Queen of Puddings.**—One quart of sweet milk, one pint of bread crumbs soaked in milk, one cupful of sugar, two table-

spoonfuls of butter, the beaten yolks of four eggs and the grated rind of one lemon. Stir all well together and put in earthen dish to bake. Bake about one hour, then cover with a meringue made of the whites of four eggs, four tablespoonfuls of powdered sugar and the juice of the lemon. Beat the whites very stiff before adding sugar and lemon. Bake a nice brown. Serve either cold or hot.

When you wish to make bread pudding take on a new and rather dainty appearance, bake it individually in small custard cups. Lay a whip of meringue on top of each, with a spoonful of red jelly.

**Confederate Pudding.**—Slice baker's bread very thin, butter each slice well and spread with jelly, jam or preserves. Fill a buttered baking dish with the bread and pour over it one pint of sweet milk mixed with two well beaten eggs. Let the milk soak into the bread, then bake until solid and serve with the following sauce: Cream two tablespoonfuls of butter with one cup of sugar, add a wineglassful of brandy and one cup of cream. Set saucepan in boiling water on stove and stir until it thickens.

**Tapioca Pudding.**—Soak three heaping tablespoons of tapioca over night; let one quart sweet milk come to a boil, stir tapioca into it, and let cook till it thickens; beat the yolks of four eggs with one cup sugar and a little flour; stir this into tapioca and milk and let thicken. Pour into baking pan. Beat whites of egg to stiff froth, sweeten, spread over top of pudding and brown in oven.

**Tapioca Pudding.**—Soak over night one teacupful of tapioca in a pint of milk. The next morning pour over the tapioca one pint of boiling milk, and add one cup of sugar, four well beaten eggs, a wine glass of rose water, one tablespoonful of butter and a little nutmeg; pour in a pudding dish and bake half an hour. Sago may be prepared in the same way.



**Tapioca Pudding.**—Soak a cupful of tapioca over night in just enough water to cover. In the morning add to it one quart of milk and cook in a double boiler until transparent. Add three eggs well beaten, one-half cup of sugar, one-half cup of chopped raisins, and a very little chopped citron. Bake till the custard is set. Serve warm or cold as preferred.—Battle Creek.

**Ginger Pudding.**—One cup butter, one cup molasses, one cup sugar, three cups flour, one teaspoon soda, half cup buttermilk, one tablespoon ginger, four eggs.

**Ginger Pudding.**—Four eggs beaten separately and very light, one heaping cup of brown sugar, two cups of molasses, one cup of sour milk in which dissolve one teaspoon of soda, three-quarters cup of butter, four cups of flour. Serve with a hot sauce flavored with whiskey.

**Lady Finger Pudding.**—Line a dish with stale pieces of cake, lady fingers if you have them; just a thin layer of jam over them; make a rich custard and pour over it; set in stove to brown; make a meringue of whites.

**Cottage Pudding.**—Beat a level tablespoonful of butter, add four level tablespoonfuls of sugar and one egg; beat five minutes, add a quarter of a cupful of milk, and three-quarters of a cupful of flour that has been sifted with a level teaspoonful of baking powder. Bake in a pint pudding pan or in four custard cups.—Mrs. S. T. Rorer.

**Fig Loaf.**—Wash one cup figs, put into double boiler and cook in one and one-half cups of cold water till tender; add half cup sugar and cook ten minutes longer; strain off the syrup and keep one-quarter cup hot; put one tablespoon gelatine to soften in a tablespoon cold water and dissolve in hot syrup; chop the figs fine and mix with one and one-half cups bread crumbs; then add the hot syrup and gelatine. Stir well and pack in a buttered mold and set away to get cold; serve with whipped cream.—Cooking Club.

**Prune Whip.**—Eighteen prunes, whites of five eggs, two teaspoons baking powder, one cup sugar; cook prunes, when cold seed and mash them; add one cup sugar and mix. Then add baking powder and whites of eggs. Stir all together and pour into a baking dish and set in moderate oven for twenty minutes. Serve with whip cream.—Mrs. Chas. E. Jones.

**Cream of Chocolate Whips.**—Dissolve one cup of chocolate in one-half cup of boiling water, and add it to one and one-half pints of boiling milk. Take one pint milk, one cup sugar, three tablespoons corn starch, five beaten eggs. Mix and add to the boiling milk, stir until it thickens. Add a little salt. Pour into cups, top with plain whipped cream.

**French Pudding.**—Five eggs, beat whites of four of them, put the whole of other egg in yellows, two cups sugar, one and one-half cups of the sugar, beat into the yellows, the remaining half cup sugar in whites of eggs, two tablespoons flour, one quart milk. Let milk come to a boiling point, then mix all and let come to a boil again. Put in bowl and let it congeal, then put on the whites and let brown in slow oven.

**Caramel Pudding.**—Five eggs beaten separately; into whites put half cup sugar, and half cup sugar into yellows, half cup butter, two or three tablespoons of cream, half cup cherry preserves added last. Beat the whites and put on top. Brown lightly. Very fine.

**Marshmallow Pudding.**—Cut half a pound of marshmallows into fine pieces; put a wine glassful of candied cherries with Jamaica rum and let them soak while preparing the nuts and cream. Shell and chop enough English walnuts to make half a cupful, and whip a cup of thick cream stiff; drain the cherries and cut up; sweeten the cream before whipping; then add the other ingredients; flavor with vanilla and pour into a mold; chill thoroughly and turn out.

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COOK WITH GAS

## PIES.

“The two dearest things in housekeeping are butter and experience.”—Mrs. Whitney.

**General Rules for Pastry.**—Pastry should be made on a cold, smooth substance, such as marble, mixing with a knife. It should be made quickly; much handling makes it heavy. Great nicety is required in wetting the paste, too little moisture rendering it dry and crumbly, while too much makes it tough and heavy. Reserve half of the butter and a fourth of the flour to be used in rolling out the paste. Roll it out lightly, dredge with flour, and spread with butter; fold, and roll again, repeating the same three or four times, always rolling fast and pressing on lightly. When you see the surface of the paste covered with blisters, you may be sure that it is a success; that is, if it is baked properly, for the quality of the paste depends much on the baking. The oven should be well and evenly heated before baking, and not allowed to cool.

**Flaky Pie Crust.**—When making pies, the much desired “flaky” crust can be made in this way: When the top crust is on the pies, take a piece of soft butter and with the fingers grease freely the top, on this rub a little flour; then turn the pie in a slanting position and pour gently over it one-half a cup of cold water.

**Pastry.**—Half pound of flour, quarter pound of lard. Use a pinch of salt; add enough cold water to mix; roll very thin.—A. T. Nance.

**Pie Crust.**—Two cups flour, one scant cup lard, one-quarter teaspoon baking powder and one-quarter spoon salt. Chop

shortening in and mix with ice water; very little and very quickly, handling as little as possible.—Mrs. J. E. Ryley.

**Plain Pie Crust.**—Two and one-half cups sifted flour, one cup shortening (half of butter and half of lard, cold), pinch of salt, a heaping teaspoon of baking powder, sifted through the flour. Rub the shortening thoroughly into the flour; mix together with half teacup cold water, or enough to form a rather stiff dough; mix as little as possible; it must be handled very lightly. This is for two pies.

**Pastry (fine).**—Into one pint flour, sift one teaspoon of baking powder; add heaping tablespoon lard and mix thoroughly with a knife. Use ice cold water sufficient to mix.

**Fried Pies.**—Mash dried peaches or apples through a colander; season to taste with sugar, cinnamon, allspice and cloves. Cut out pastry by a large saucer, spread fruit on half of it and fold the other over; press the two edges together with the prongs of a fork and fry quickly in hot lard.

**Delicious Pie.**—For two pies; six eggs, one cup butter, one cup sugar, one spoon vanilla; use meringue of six whites and one and a half cups sugar; flavor with vanilla.

**Sweet Potato Pie.**—One pint mashed sweet potatoes, one cup milk, one cup butter, one cup sugar, four eggs, one nutmeg; bake on pastry.

**Sweet Potato Pie.**—One pint mashed sweet potato, one cup milk, one cup butter, one cup sugar, four eggs, one nutmeg; pour into a pan and bake.

**Sliced Sweet Potato Pie.**—Parboil and slice two medium sized potatoes; put them in a deep pie plate lined with pastry; pour over the potatoes a sauce made of one cup sugar, half cup butter, and a cup of boiling water; flavor with teaspoon each of cinnamon, cloves and allspice mixed and the grated rind of a lemon and whiskey. Bake in a slow oven.

**Old Fashioned Sliced Potato Pie.**—Boil sweet potatoes until well done. Peel and slice them. Line a deep pie pan with good

plain paste, and arrange the sliced potatoes in layers, dotting with butter and sprinkling sugar, cinnamon and nutmeg over each layer, using at least one-half cup sugar. Pour over three tablespoons whiskey, about one-half cup water, cover with pastry and bake. Serve warm.

**Sliced Sweet Potato Pie.**—Parboil and slice two medium sized potatoes; put them into a deep pie plate that has been previously lined with puff paste; pour over the potatoes a sauce made of one cup of sugar, half cup of butter, and one cup of boiling water; flavor with a teaspoonful of cinnamon, teaspoonful of cloves and allspice mixed, and the juice and grated rinds of two lemons; cover with paste. Bake in a slow oven.

**Sweet Potato Pie.**—One pound of potatoes boiled and rubbed smooth, half pound of sugar, a small cup of cream, one-fourth pound of butter, four eggs; nutmeg and lemon to suit the taste; bake in a crust. This quantity will make two large pies.

**Irish Potato Pie.**—Two cupfuls of boiled potatoes nicely strained through a colander, one cup of butter, one of milk, two of sugar, six eggs; flavor with wine and nutmeg. Bake on pastry, or in a dish like a pudding.

**A Delicious Apple Pie.**—Six apples of medium size, a tumblerful of crushed sugar, three tablespoonfuls of butter or two tumblerfuls of rich cream, six eggs, the juice and grated rind of one lemon; peel the apples and grate them; cream the butter and sugar together; beat the whites and yolks of the eggs separately; mix as for cake. Bake in paste.

**Green Apple Pie.**—Pare, core and slice tart apples, boil and mash; sweeten to taste, adding a little butter, nutmeg or lemon; put in pie pan lined with pastry and check across with strips of pastry.

**Sliced Apple Pie.**—Peel and slice wine sap apples—pick out seed—line pie pans with pastry; lay slices of apples, sugar and butter, several layers, sprinkle nutmeg and cinnamon over them; run into the stove with a pan of water over it to keep



from browning too quickly; if apples are not juicy add two tablespoons of water to each pie; use plenty of butter and sugar (this makes the syrup), have no top crust. Delicious.—Mrs. Lillard.

**Apple Pie.**—Grate six good sized apples and juice of two lemons; stir this into half cup butter and two cups sugar creamed together; add the yolks of four eggs well beaten, half cup rich milk; then stir in lightly the beaten whites of four eggs; use nutmeg if you like; bake in paste with strips across top. Evaporated apples stewed and run through a colander may be used instead of fresh fruit.

**Apple Pie.**—Five grated apples, two lemons, four eggs beaten separately, half cup butter creamed with two cups sugar, half cup milk; eggs added last.

**Peach Pie.**—Line pie pans with pastry; stew sliced peaches; sweeten and put in a little butter and just a little cinnamon; put them in the pans, cover with top crust and bake.

**Grape Pie.**—Put the skins into one vessel and the pulp into another and cook them; run the pulp through a sieve to remove the seed; when skins are tender, mix with pulp and sweeten to taste; fill pastry lined pans, put on top crusts and bake.

**Cherry Pie.**—Line your pie plate with good crust, fill half full with ripe cherries, which have been stoned; sprinkle over them one cup sugar and bits of butter; fill the crust to the top; cover with pastry stripped across and bake.

**Rich Mince Pies.**—Take four pounds beef chopped fine; pick and chop fine two pounds suet, wash two pounds currants, one pound raisins, grate the peel of two lemons and put in the juice; pound a spoonful of dried orange peel, slice one ounce citron, chop twelve large apples; mix these together with three pounds sugar, half pint wine and same of brandy, and sweet cider to make it a proper thickness; if the cider is not sweet, put in more sugar before the pies are baked. Bake with under crust and use strips across the top.—Mrs. H. R. Lancaster.

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**Transparent Pie.**—Yolks six eggs, whites of two, one cup butter, two of sugar, one tablespoon flour; bake on pastry.—Mrs. H. R. Lancaster.

**Pumpkin Pie.—Three Pies.**—One quart sweet milk, three cups pumpkin boiled and strained, one and one-half cups sugar, half cup molasses, four eggs beaten separately, pinch salt, tablespoon each of ginger and cinnamon; beat all together, bake on under crust. A tablespoon of brandy is a great improvement.

**Pumpkin Pie.**—Three eggs, one pint milk, one cup of sugar, four tablespoons of pumpkin that has been cooked until mushy; little salt, little butter; flavor with nutmeg; bake on crust until “set”, then put over the beaten whites of eggs.—Mrs. J. R. Thomas.

**Raisin Pie.**—One cup of raisins, chopped, one cup of sugar, one piece of lemon, two biscuits grated, lump of butter size of hickorynut, one cup of water, pinch of salt. Put all together in stewpan and let simmer until thick. When cool bake between crusts.—Mrs. B. L. Hayley.

**Raisin Pie.**—Take one package of raisins, wash well, boil with two cups of water and one one cup of sugar; let boil about fifteen minutes, then thicken with one tablespoon of corn starch. This makes two pies.—Miss Vandebrook.

**Raisin Pie.**—Half lemon grated, one and one-half cups of raisins, one cup of water, one cup of bread crumbs, one egg, sugar to taste; bake with the crust like mince pie.

**Currant Pie.**—Take one package of currants, wash well and boil with two cups of water and one cup of sugar; let boil fifteen minutes; then thicken with one tablespoon of corn starch. This makes two pies.—Miss Vandebrook.

**Chocolate Pie.**—Four tablespoonfuls of grated chocolate, one pint of water, yolks of two eggs, two tablespoonfuls of corn starch, six tablespoons of sugar; boil until thick, adding one teaspoonful of extract. Bake the crust; pour in chocolate; beat whites of the eggs with one cup of sugar; spread over top and brown.—Miss Vandebrook.

**Chocolate Pie.**—Yolks of four eggs, one cup sweet milk, two cups sugar, three tablespoonfuls of chocolate, one tablespoonful of flour mixed with the sugar, butter size of a walnut; stir all together and cook till it thickens, then pour into crusts and bake; when well done add the meringue. Makes two pies.—Mrs. G. M. Savage.

**Chocolate Pies.**—Four eggs, two cups sugar, half cup butter, four tablespoonfuls of grated chocolate, one and one-half pints of cream or rich milk, vanilla to taste; cream butter and sugar, add to it three tablespoonfuls of sifted flour, then add well beaten yolks of eggs, chocolate and cream. Bake in rich puff paste. Beat the whites of eggs to a stiff froth; add three table-

spoons sugar and spread on pies. Return to oven and brown.

**Chocolate Pies.**—Four eggs, one cup sugar, three heaping teaspoons flour, one pint milk and nearly two squares of Baker's chocolate; melt and stir it in the eggs and sugar; it mixes best this way; flavor with vanilla.

**Chocolate Pie.**—Boil together one cup cream, half cup sugar, a little block of chocolate; pour this over three eggs, one cup sugar, half cup butter, well beaten together. Bake in an under crust only.

**Strawberry Pie.**—Line a pie plate with rich paste and fill with whole strawberries that have been washed and hulled. Sprinkle with sugar and lay narrow strips of the paste across the top in lattice fashion. Bake quickly, cool and serve fresh.

**Sharkey Pie.**—Yolks four eggs, one cup sugar, half cup butter, one cup jam or preserves without syrup, one nutmeg and one glass of wine. Bake in nice pastry and use whites of eggs for meringue.

**Cream Pie.**—Two cups milk, two-thirds cup sugar, tablespoon butter, yolks three eggs. When the milk has come to a boil have ready the well beaten yolks, to which have been added two tablespoons flour, mixed to a smooth paste with milk; add some of the boiling milk to this, then pour all together and let boil until it thickens, stirring briskly; add butter. Bake the crust to the pie first; then put cream filling in it and have a stiff meringue on top; return to oven and let it brown; flavor pies with vanilla, and meringue with lemon. Very fine.—Mrs. Sam Lancaster.

**Cream Pie.**—One cup milk, yolks three eggs, six level tablespoons sugar, pinch of salt, two tablespoons flour dissolved in milk; flavor with vanilla. When this is cooked and cool, pour into a baked crust and cover with a meringue made of whites and brown in oven.

**Lemon Pies.**—Juice of six lemons, yolks of six eggs, two cups sugar, one tablespoon corn starch, half cup butter; cook

until it thickens three-quarters cup sweet milk.—Mrs. Jones, Hernando, Miss.

**Lemon Pie.**—One cup of milk, one cup of sugar, one tablespoon corn starch cooked over hot water for at least fifteen minutes, one saltspoon salt, the yolks of three eggs and the white of one egg, grated rind and juice of one lemon. Fill the paste while hot and bake quickly. Beat the whites of two eggs stiff, add slowly two tablespoons of sifted powdered sugar, spread over the pie as soon as it comes out of the oven and return it to dry and brown slightly.

**Lemon Pie.**—To one pie, one lemon, one cup sugar, one cup water, yolks two eggs, two teaspoons corn starch, butter size of walnut; use whites of eggs for frosting. This recipe never fails.

**Lemon Pie.**—Without milk or butter. The very best used. Take four eggs, one and one-half cups sugar, two-thirds cup of water, two tablespoons of flour, juice of large lemon; beat well yolks of eggs, add sugar, lemon, flour and water in the order named; this will make two pies. Bake on a bottom crust, then make the top of the four whites, whipped to a stiff froth, adding four tablespoons of sugar, and brown quickly.—Mrs. H. C. Irby.

**Lemon Pie.**—For three pies. Six eggs beaten separately, two cups white sugar, juice of two lemons, butter size of an egg, one cup buttermilk and a bit of soda; add well beaten whites last thing.—Mrs. John S. Fenner.

**Lemon Pie.**—Yolks six eggs, one and one-half cups sugar, whites two eggs, butter size of egg, melted, juice of one lemon, meringue of four whites and four heaping tablespoons sugar, flavored with lemon.—Mrs. R. D. Rodgers.

**Lemon Pie.**—The yolks of six eggs, four teacups of sugar, one tablespoon of butter, two teacups of milk, the juice and grated rinds of four lemons, four tablespoons of corn starch; stir well together; bake on paste. When done have ready the six whites, beaten to a stiff froth, with eight tablespoons of



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pounded sugar; flavor with lemon; spread over the pies and brown lightly.—Mrs. S. W. Tucker.

**Lemon Raisin Pie.**—One cup raisins (seeded and chopped), juice and grated rind of one lemon, one cup cold water, tablespoonful of flour, one cup sugar, two tablespoons butter; stir lightly, bake with top and bottom crusts, or stripped across with pastry.—Mrs. Sam Lancaster.

**Buttermilk Pie.**—Two cups of sugar, two tablespoons of flour, two eggs, one pint buttermilk, half cup of butter; beat sugar and eggs together; add the butter, then the flour, then the buttermilk; flavor with lemon.—Mrs. H. C. Irby.

**Caramel Pie.**—Yolks four eggs, one cup sugar; three heaping teaspoons sifted flour, one pint milk, four tablespoons caramel, half teaspoon vanilla; bake in good rich crust; meringue made of whites and one-third cup of sugar. Will make two pies.

**Rhubarb Pie.**—Put the rhubarb in deep plates line with pie crust, with a thick layer of sugar to each layer of rhubarb; grated lemon peel may be added. Use a top crust and press tight around the edge of the plate. Bake one hour in a slow oven.

**Prune Pie.**—Stew one pound prunes till tender, remove seed, add a little sugar; spread over this a meringue of whites of three eggs and three tablespoons sugar; make a custard of yolks of three eggs, one cup sugar, half pint water and serve with the pudding.

**Cocoanut Cream Pie.**—Half cup prepared cocoanut soaked a few minutes in two cups milk, two eggs, one small teacup sugar, butter size of walnut, one tablespoon corn starch. Put milk and cocoanut in double boiler, and when hot stir in sugar, then butter and yolk of egg beaten in cold milk, and one tablespoon corn starch dissolved in milk. Bake crust first, then add the pie, with a good meringue on top. Very fine.—Mrs. Lee Agnew.

**Cocoanut Filling for Pies.**—Half cup butter, yolks five eggs, one heaping tablespoon flour, two cups sugar, one cup milk, one cup grated cocoanut; flavor with vanilla and cook till thick; when cold fill the cooked pie crust and cover with meringue made of whites; put in stove and brown.—Mrs. W. H. Wilson.

**Grandma's Cocoanut Custards.**—One cocoanut grated, two tablespoons butter, half pound sugar, half pint sweet milk; boil milk, sugar and butter together; pour boiling hot over the grated cocoanut; when cool add three well beaten eggs; bake in lower crusts.

**Cocoanut Custard.**—The well beaten whites of six eggs, one-quarter pound butter creamed with six tablespoons of sugar; add half pound grated cocoanut, stir in the beaten whites last and flavor with vanilla.

**Cocoanut Custard.**—One grated cocoanut, two cups sugar, one cup milk, six eggs well beaten.

**Molasses Custard.**—Two cups molasses, one cup sugar, three eggs, one tablespoon flour, one tablespoon cream, butter size of egg; boil molasses twenty minutes and add butter; beat eggs well, add sugar and flour to them; then add molasses, and cream last. Makes two custards.—Mrs. Albert Johnson.

**Molasses Custard.**—One pint molasses boiled fifteen minutes, one cup butter or less; pour into four well beaten eggs; flavor with teaspoon of cinnamon.

**Lemon Custard.**—Cream one tablespoon butter and two cups sugar; add four eggs beaten separately, two tablespoons water,

juice and grated rind of two lemons; line pie plates with pastry, bake just a little, then pour in custard and bake a light brown.

**Lemon Custard.**—One cup hot water, one cup sugar, let come to a boil; add one tablespoon corn starch dissolved in cold water and the yellows of two or three eggs; stir till it thickens, then set off and add piece of butter size of walnut, a little salt and juice and grated rind of one lemon. Use meringue on top of custard. This will make one custard.

**Chocolate Custard.**—Half cake chocolate, one and one-half cups sugar, one heaping tablespoon butter, one and one-half cups sweet milk; cook all together very little (not like candy); when cool add yolks of four eggs well beaten. Bake on rich pastry. Meringue of the whites of six eggs, half cup sugar, two teaspoons vanilla. When custards are done and nearly cool spread on meringue and bake.

**Apple Custard.**—One pint mashed stewed apples, four eggs, one cup sugar, a little nutmeg or lemon, one spoon of butter, bake slowly. Good.

**Apple Custard.**—One pint of stewed apples, quarter pound butter, one-half pint cream, three eggs, beaten light, sugar and grated nutmeg to taste. Mix the ingredients and bake in a puff paste in a moderate oven.

**Jelly Custards.**—Four eggs, two cups sugar, half cup thick cream, one cup butter, one cup jelly; use meringue of four whites. Makes two pies.

**Jelly Custard.**—No. 2.—One cup jelly, one cup sugar, two-thirds cup butter, four eggs. Makes two custards.—Mrs. A. H. Ellington.

**Caramel Custard.**—One quart milk, one cup sugar, three eggs, one large tablespoon of corn starch; put half the sugar in the pan and make a dark brown syrup, then pour in one quart of heated milk. When caramel is thoroughly dissolved in the milk, add the rest of the sugar well beaten in the yolks of

three eggs and corn starch. Boil till thick. Place on top a meringue of three whites and three tablespoons of sugar; flavor with vanilla. It can be cooled and slipped on fancy dish, and put on ice till served.

**Amber Custard.**—Two eggs beaten separately, one cup sugar, half cup cream, half cup butter, one cup cherry preserves; bake in lower crusts. This makes two small custards.—Mrs. Reese Lillard.

**Cream Custards.**—Yolks four eggs, one cup sugar, two full tablespoons butter, four tablespoons flour, three cups rich milk, pinch of salt and vanilla flavoring; beat eggs, sugar, butter and flour together. Have milk in double boiler, and when scalding hot gradually pour in mixture, stirring constantly till it thickens; take off and flavor. Bake crusts in pie pans, then pour the mixture into them. Meringue of four whites and four tablespoons sugar; flavor and spread over the custard; run into the stove and brown.—Mrs. Sam Lancaster.

**Cream Puff Custards.**—Take one quart fresh milk, one and one-half cups sugar, yolks three eggs, half cup flour; put milk in double boiler on stove, and when scalding hot add sugar, eggs, flour, beaten together, stirring constantly until the consistency of thick cream; flavor with vanilla. Bake crusts and fill with the cream. Use meringue of four whites beaten and four tablespoons sugar.—Mrs. Reese Lillard.

**Potato Custard.**—Three-quarters pound mashed sweet potatoes, one pound sugar, quarter pound butter, yolks six eggs, one pint sweet milk, pinch of salt; flavor with lemon and nutmeg. Add meringue made of whites. Very fine.—Mrs. John Gary.

**Potato Custard.**—One cup potatoes, half cup butter, four eggs, two cups sugar, two or three tablespoons of cream; flavor with lemon.—Mrs. J. R. Neely.

**Prune Custard.**—One and one-half pounds prunes, one cup sugar, pinch salt, flavoring extract in meringue. Cook the



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prunes thoroughly, set to cool, then remove seed and mash fine, beat with spoon and add some juice. Bake the crust, then put in fruit and spread meringue over top and brown.—Miss Vandebrook.

**Pine Apple Custard.**—One can pineapple, two cups sugar, two cups sweet milk, four eggs, one tablespoon butter; beat eggs, stir in butter, sugar, milk and last pineapple. Bake in moderate oven.—Mrs. Ida Hall.

**Maple Custard.**—Beat five eggs until light, add three-fourths of a cupful of maple sugar crushed fine with a rolling pin, one-fourth teaspoonful of salt, and three cupfuls of milk. Custards are of a finer grain if the milk has been boiled and allowed to cool before being used. Strain the mixture into small buttered cups. Place in a panful of hot water and cook in oven until the centers are firm. Chill, turn from the molds on lace-paper mats and thrust some strips of blanched almonds in the top.

**Chocolate Custard.**—Two ounces of chocolate, added to three cupfuls of hot milk, cook in this the beaten yolks of six eggs, with one-half cup of sugar. Flavor with vanilla. Turn into a dish lined with lady fingers. Make a meringue of the whites of eggs shaped with spoon in hot water. Very good.

**Cream of Chocolate Soufflé.**—Put into a small saucepan four tablespoonfuls (heaping) of chocolate, add one tablespoonful of boiling water, and stir on back of stove until a smooth thick paste. Beat the yolks of four eggs very light. Add the choco-



late and one cup of sugar gradually, constantly beating. Add a teaspoonful of vanilla, and fold into the mixture the stiffly beaten whites of four eggs. Turn into a baking dish, buttered, and bake standing in a pan of hot water for half an hour. Serve immediately with cream and sugar, or custard sauce.

**Custard Sauce.**—Scald one and a half cups milk, beat yolks of three eggs, or two whole eggs, add one-fourth cup sugar, one-eighth teaspoonful salt, cook in a double boiler until it thickens. Flavor with one-half teaspoonful vanilla.

**Chocolate Custards.**—Place one pint of milk in double boiler and cook for ten minutes. When cool add the yolks of two eggs and one whole egg (well beaten), half cup of sugar, and two tablespoons of chocolate dissolved in a tablespoon of boiling water. Fill small custard cups, set in a pan of hot water and bake. Beat the whites of two eggs very stiff, add two tablespoons powdered sugar. Spread on top of each custard and set in oven until a delicate brown.

**Cup Custard.**—Six eggs, half cup sugar, one quart sweet milk; break eggs in a bowl and beat them, add sugar, then the milk and any flavoring desired. Fill custard cups and set in a pan half full of hot water. Bake in a moderate oven twenty minutes or longer. Try them with handle of teaspoon and see if they are firm; if left in too long it will whey. Grate nutmeg on top of each cup after taking them out. Very nourishing and delicate for a sick person.—Mrs. Sam Lancaster.

**Egg Custard.**—Six eggs (whites and yellows beaten), two cups of sugar, one cup of buttermilk; flavor to taste.—Miss Mary Bond.

**Egg Custard.**—Yolks of two eggs, butter size of walnut, half cup of sweet milk, small cup of sugar. Beat well together, flavor and put on rich crust. Beat whites lightly, having added to them one tablespoon of sugar. This makes one custard.

**Transparent Custard.**—Yolks of nine eggs, one cup butter (creamed), two cups sugar, half cup sweet milk. Beat the

sugar and eggs very light, then add butter and milk. Flavor with lemon. Beat whites with sugar to put on top after custards are cooked, then set in stove to brown. Makes three custards.—Miss Mary Woolfolk.

**Custard Without Crust.**—Two well beaten eggs, one pint sweet milk, half cup of sugar in which one tablespoon of flour has been stirred. Mix well and pour in vessel where one tablespoon of butter has been melted. Bake.

**Tapioca Custard.**—Soak a cup of pearl tapioca over night in sufficient water to cover. When ready to prepare the custard, drain off the water if any remains, and add one quart of milk to the tapioca; place in a double boiler and cook until transparent; then add the well beaten yolks of three eggs or the yolks of two and one whole one, mixed with three-fourths of a cup of sugar. Let it cook a few minutes, just long enough for the custard to thicken and no more, or it will whey and be spoiled; flavor with a little vanilla and turn into a glass dish. Cover the top with the whites beaten stiffly with a tablespoonful of sugar, and dot with bits of jelly, or colored sugar prepared by mixing sugar with cranberry or raspberry juice and allowing it to dry. For variety, the custard may be flavored with grated lemon rind and a tablespoonful of lemon juice whipped up with the whites of the eggs, or other flavor may be dispensed with, and the meringue flavored by beating a tablespoonful of quince jelly with the whites of the eggs.

**Strawberry Shortcake.**—Make the crust the same as baking powder biscuit, only use more shortening; divide the dough in four parts, roll out two pieces and put in pie tins. Spread them with butter; now roll the other two out and place them on top of the two in the tins. Place in oven and when done separate them by cutting through where they were buttered;

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spread each piece with butter and put plenty of berries and sugar on. The top crust can be sprinkled with powdered sugar.

**Strawberry Shortcake.**—One full pint of sifted flour, one teaspoon of baking powder, one heaping tablespoonful of butter; rub flour, baking powder and a little salt and the butter together as for biscuits. Beat one egg well in a cup; fill cup with sweet milk; mix all together; bake in two or three layers as for cake. Have fruit stemmed and well sugared, and put between the layers. Ice the top. Set in oven a few minutes and serve with rich cream or whipped cream.

**Strawberry Shortcake.**—Make a quick, cheap cake as follows: One tablespoon butter, one cup sugar, one well beaten egg, two cups flour, one teaspoon baking powder, half cup sweet milk; flavor; cook on a greased biscuit pan. After cake is cold cut through the middle of it; place a layer of berries which have been sweetened on top of each layer of cake, and over this spread a cooked icing (made as for any other cake). Put one layer of cake and berries over the other. Excellent.—Mrs. J. L. Nelson.

**Strawberry Shortcake.**—Make a good biscuit crust, and roll out about one-quarter of an inch thick, cut into two cakes the same size and shape; spread one over lightly with melted butter, lay the other over it, and bake in a hot oven. When done they will fall apart. Butter them well, as usual. Mix the berries with plenty of sugar, and set in a warm place until needed. Spread the berries in alternate layers, having berries on top, and over all spread whipped cream or charlotte russe. The juice that has run from the fruit can be sent to the table in a tureen, and served as a sauce.

**Banana Fritters.**—One cup flour, one cup milk, half teaspoon baking powder, one teaspoon olive oil, pinch of salt, one egg, six bananas. Sift together the flour, salt and baking powder; add the egg, oil and milk, and beat to a perfectly smooth batter.

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Peel bananas; cut into slices lengthwise; let them stand an hour sprinkled with sugar and lemon juice. Dip each slice in the batter and fry brown in hot fat. Sprinkle with sugar before serving.

**Pineapple Fritters.**—Get a can of pineapple “chunks”. Cut pineapple in pieces about an inch or one and one-half inches square; dip in batter as made for rosettes and fry in boiling lard, using a spoon in handling. Sprinkle with powdered sugar.—Mrs. T. H. Temple.

**French Pineapple Fritters.**—Slice fresh pineapple rather thin; pour sherry wine over and let stand an hour; make a plain batter of one egg, flour, sweet milk and pinch of salt; dip slices in batter and fry in hot lard to brown on both sides; take out and sprinkle with sugar over each while hot.—Tennessee Cook Book.

**Apple Fritters.**—Make batter as for plain fritters, and throw in very thin slices of apple; drop in hot lard by spoonfuls, with slice of apple in each and fry light brown. Bananas may be used in the same way.—Mrs. Reese Lillard.

**Apple Fritters.**—One egg, one small cup flour, one teaspoon baking powder, one-third cup milk, half teaspoon salt, four teaspoons sugar, one heaping teaspoon butter, one pint sliced sour apples. Drop from a spoon and fry a light brown.

**Chocolate Meringue.**—Melt one square Baker's chocolate, white of one egg well beaten; add to egg two tablespoons of

sugar, then pour in the melted chocolate; beat well and spread on pie and brown in oven. A delightful addition to cream, custard or cocoanut pie.

**Chess Cake.**—Yellows of eight eggs, two cups of sugar, one cup of butter; flavor with nutmeg; take one tablespoon of custard batter and make up with pastry.

**Chess Cakes.**—Twelve eggs, three-quarters pound butter, one pound sugar; beat half the sugar with the eggs, and half with the butter and mix them; beat till very light and bake on pastry in small tins.—Mrs. A. H. Ellington.

**Chess Cakes.**—Seven eggs, one pound sugar, three-quarters pound butter, one tablespoon cream; flavor with lemon; bake in pastry.—Mrs. J. W. Vanden.

**Apple Roll.**—Two cups flour, milk to mix to a dough (about three-quarters cup), two teaspoons baking powder, six apples, two tablespoons butter or lard, sugar, nutmeg. Mix and sift flour and baking powder, rub in the lard or butter and make to a dough with the milk. Roll thinly about twice as long as the dough is wide. Brush over with softened butter, spread with chopped apples and add sugar and nutmeg to taste. Roll up like a jelly roll. Cut in slices an inch thick and lay cut side up on a greased baking pan. Bake in a moderate oven and serve hot with a sweet sauce.

**Baked Apple Roll.**—Make a paste, roll out thin. Spread over it apples cut in thin slices; sprinkle sugar and bits of butter all over this. Roll it up; place it in a baking pan; pour in water and put sugar and butter around it, grating over all a nutmeg.

**Damson Roll.**—Use short biscuit dough; roll out thin, spread with damson preserves, using some sugar and bits of butter over it. Roll up and put in the pan to bake; add one pint warm water. Put a teacup in the center of the pan turned upside down, and this will keep the juice from boiling out. Take it out before serving.



**Apple Dumplings.**—Make a rich biscuit dough, only add a little more shortening; take a piece of dough; roll out almost as thin as piecrust; cut in round pieces by a coffee saucer; sprinkle a spoonful of sugar, a pinch of cinnamon and bit of butter on the chopped apple (allowing one small apple to each dumpling). Turn the ends of dough over the apple and lap them tight. Lay them in a pan, smooth side upward. Put a small piece of butter on each one; sprinkle handful of sugar, turn in cup boiling water, bake in moderate oven three-quarters of an hour. Serve with sauce of cream and sugar or pudding sauce. Baste with the liquor once while baking. Nutmeg adds a nice flavor.

**Apple Dumplings.**—One cup flour, one teaspoonful baking powder, one tablespoonful lard, salt, milk enough to make a soft dough. Cut in pieces and roll out thinner than for biscuits. Slice apples rather thin and in small pieces and roll up in dough; spice if preferred; one cup sugar, one and one-half of water, butter size of walnut. Prepare this before making dumplings and set back on stove until it thickens slightly. Pour in center of pan of dumplings and bake in moderate oven rather slow. Have a deep pan.

**Cream Puffs.**—One cup hot water, one cup butter, boiled together; while boiling stir in one cup sifted flour; remove from the fire and stir to a smooth paste; when cool stir in three beaten eggs, stirring five minutes; drop into a greased pan by dessert spoonfuls and bake in rather a quick oven for fifteen or twenty minutes. For the filling take one cup milk, half cup sugar, one egg, two tablespoons flour, half teaspoon vanilla; cook till thick. When cream and puffs are cold, cut open with sharp knife and fill.

**Cream Puffs.**—Put two level tablespoonfuls of butter and half a cupful of water over the fire. When boiling add hastily half a cupful of flour; stir over the fire until smooth; take from the fire, and when cool break in one egg. Beat well and then add

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a second egg. Beat until smooth and light. Drop by tablespoonfuls on a greased shallow pan, and bake in a moderate oven for half an hour. When well baked these shells will keep a week; simply reheat before filling. They may be filled with custards or whipped cream.

**Cream Puffs.**—Whites of four eggs, beaten to a stiff froth, then add one cup of sugar and beat well; bake on paper and drop out of a big spoon. Let them stay on paper until cooked. Add whipped cream when ready to serve.—Mrs. B. P. Cantrell.

**Chocolate Cream Puffs.**—Put one cup of boiling water in basin on stove and add one-half cup butter. When thoroughly melted, take from stove and stir in one cup of flour, a little at a time, in which is blended one-half teaspoonful soda. After these are thoroughly mixed, add three unbeaten eggs, one at a time, and stir until the mixture is free from lumps, then drop a tablespoonful at a time on well greased tins and bake in a quick oven about twenty-five minutes. When ready to serve cut a hole in the sides of each puff with the scissors and pour in the following filling: Beat a cupful of sweet cream very stiff, add a tablespoonful of chocolate, a very little sugar and a teaspoonful of vanilla. This recipe makes just one dozen puffs. Good.

**Peach Cobbler.**—Make a nice rich pastry, roll out and cut in squares and prick with a fork. Put in a biscuit pan and bake. Stew nice, ripe, juicy peaches; add sugar, some butter and cinnamon; put pastry on platter, then a layer of peaches, then another layer of pastry. Eat when nearly cold with cream.—Mrs. H. R. Lancaster.

## SWEET SAUCES.

**Vanilla Sauce.**—Half cup butter, one tablespoon (rounding) corn starch, one cup sugar, one teaspoon vanilla. Cream the butter; add gradually the sugar and stir until light and creamy. Place the corn starch in a saucepan, moisten with a little cold water and pour over it one pint of boiling water; place over the fire and cook until clear. At serving time stir this hot mixture into the butter and sugar; stir until thoroughly mixed, add the vanilla and serve.

**Creamy Sauce.**—Cream two tablespoons butter; beat in by degrees one-half cup powdered sugar, two tablespoons each of thick cream and sherry. Beat long and hard. Just before serving stand bowl over hot water and beat till sauce looks creamy, but not hot enough to melt the butter.

**Caramel Sauce.**—Brown four tablespoons sugar and one tablespoon water, stirring constantly till it browns; then add more hot water. Mix two cups sugar, two teaspoons flour and half cup butter together; add the syrup and two cups hot water; let all boil up together and add a little grated nutmeg.

**Caramel Sauce.**—One and one-half cups sugar, one cup hot water, one tablespoon butter, yolks one egg; divide the sugar; put one-half with butter and set on stove to brown; then stir both together and let cook till brown; then pour in hot water and let cook a little. No flavoring. Splendid sauce.

**Jelly Sauce.**—To every white of egg put one tablespoon of jelly and one of white sugar; beat until very light.

**Sherry Sauce.**—Two cups sugar, one pint boiling water, one tablespoon flour dissolved in cold water, half cup sherry, lump of butter, pinch of salt; boil until thick and smooth.

**Lemon Sauce.**—One cup sugar, half cup butter, one beaten egg, juice and grated rind of one lemon, half cup boiling water; put in a double boiler and thicken over steam.

**Chocolate Butter for Puddings.**—This is to be served the same as hard sauce with ordinary puddings. Beat to a cream a half cup of butter, add gradually a cup of sugar, the unbeaten white of one egg and beat continuously for ten minutes, then stir in a half cup of chocolate, one tablespoonful of sherry, gradually, one teaspoonful of vanilla, and heap in a glass dish; stand aside until perfectly cold. Spread between thin slices of bread. This also makes a delightful sandwich for the lunch basket.

**Sauce for Cup Cake.**—One cup sweet milk, two tablespoonfuls butter, one cup sugar; put in saucepan and boil till it begins to thicken; take off, flavor with spoonful of vanilla, and let it cool.—Mrs. I. B. Tigrett.

**Sauce for Sponge Cake.**—One cup sugar, two-thirds pint water boiling hot, half cup butter; pour into bowl where cake was made and this will thicken; return to fire and let boil till thick; flavor with lemon.

**Sauce No. 2.**—Half pint boiling water, one cup sugar, tablespoon of butter; pour into well beaten yolks and whip in beaten white; flavor.

**Hard Sauce.**—Stir to a cream one cup butter and two sugar; add one wine glass of wine or brandy, or one teaspoon essence of lemon.

**Boiled Sauce.**—Dissolve two cups of loaf sugar in two cups water and boil to a thick syrup. Flavor with ground cinnamon and grated nutmeg.

**Sauce for Sponge Cake.**—Half pint boiling water, one cup sugar, half cup butter (or less); pour on the well beaten yolk of one egg, and whip in well beaten white; flavor with brandy, lemon or vanilla.

**Sauce.**—Heaping tablespoonful butter, teacupful sugar, juice of two lemons; add cup boiling water and set on stove to simmer.

**Creamy Fruit Sauce.**—Cream one cup butter, beat into it one cup sugar; add half cup cream or milk; gradually add one cup fresh fruit, cherries, berries, malaga grapes or orange pulp.—Mrs. R. L.

**Lemon Sauce.**—Take two cups sugar, with two teaspoons flour mixed through it; half cup butter, two cups water; slice lemon very thin, halve the slices, using half a lemon; do not put lemon in till sauce has boiled.—Mrs. R. L.

**Strawberry Sauce.**—Cream half a cup of butter with one and one-half cups of powdered sugar; add the yolk of one egg; add a cupful of crushed berries just at serving time. Any fruit in season may be used in this way for either steamed or baked pudding.

**Maple Nougat.**—A delectable touch to ice cream is maple nougat. Boil two cupfuls of grated maple sugar, half a cupful of cream and a walnut of butter until thick and waxy when dropped into cold water, then add one cupful of chopped nuts, preferably English walnuts. Pour while hot over portions of cream ready for serving.

**Foamy Sauce.**—Beat the yolk of one egg very light and the white until dry. Gradually beat one-half a cup of sugar into the yolk; then fold in the white; add one teaspoonful of vanilla extract and one cup of hot milk.—Mix thoroughly and serve at once.—Boston Cooking School.

**Sauce for Pudding.**—Cream one-half a cup of butter; gradually beat in one cup of sugar and then the whites of two eggs, beaten stiff; flavor with vanilla, mace or brandy.—Boston Cooking School.

**Grape Juice Sauce.**—Pass through a sieve, together, three or four times, one cup sugar and three level tablespoons of corn starch or flour; pour over one pint boiling grape juice; stir



and cook until the mixture is smooth and boiling, then let simmer ten minutes. When ready to serve beat in three or four tablespoons butter, a little at a time; a tablespoon of lemon juice added last.—Boston Cooking School.



## FRUIT.

The utensils for stewing fruit should be porcelain lined, or of granite ware; fruit cooked in tin loses much of its flavor; while if it be acid, and the tin of poor quality, there is always danger that the acid of the fruit acting upon the metal will form a poisonous compound. Use only silver knives in preparing fruit and silver or wooden spoons for stirring.

**Evaporated Fruits.**—Wash fruits carefully, put to soak all night and cook in the same water next morning, in a covered vessel. Prunes may be cooked the same way.

**Crystalized Apples.**—Put on the stove one cup of sugar and two cups of water; let it boil until almost ready to “hair” or “thread”; then drop in the apples which have been pared and cored and left whole; cook until clear and tender, turning them over if needed. When cold stick full of halves of blanched almonds.—Mrs. J. L. Nelson.

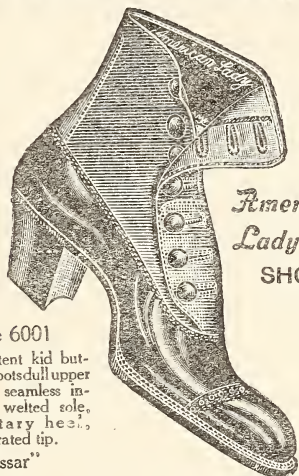
**Hot Grape Juice.**—Grape juice served hot in bouillon cups with whipped cream on the top is very nice served in the beginning of a dinner.

**Fruits in Season.**—One quart alcohol, 120 grains salicylic acid, put in a two gallon stone jar. Beginning with strawberries put in two pounds fruit and two pounds sugar; cherries, peaches, raspberries, pears and pineapples afterwards as they come in, are added to the alcohol, two pounds of each and two

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of sugar. Stir from the bottom each time it is added to. When used you can add nuts and grapes or any fresh fruits. To be served with a meat course.

**Tutti-Frutti.**—To one pint of alcohol add ten pounds of various kinds of fruits, adding for each pound of fruit one pound of sugar. This makes two gallons and should be made in a stone jar, adding the fruits and sugar as they are obtained in season. Stir each day until finished, and seal in fruit jars. The best fruits are cherries two pounds, bananas two pounds, apricots, blackberries, raspberries, damsons, juice of one lemon.—Mrs. Jeff Hunt.

**“Wine Saps.”**—Use apples that are not mealy. Take six apples, peel, core and scald. Put in a pan and add enough water to half cover them, with one cup sugar added; when apples are cooking turn over several times to keep them from cooking all on one side. When nearly done take apples out very carefully so as not to break them, and into the water in the pan put one and one-half cups sugar and cook till it is almost candied; then put in the apples and let them cook till well seasoned with the sugar and take them out; pour about one teaspoon sherry wine over them.—Mrs. Elizabeth Leeper.

**Stuffed Apples.**—Cut off tops of six choice apples; take out the meat of the apple with a spoon, chop fine and mix with raisins, enough sugar to sweeten, half teaspoon of cinnamon; fill the hollow apples with this; place closely together in a pan with one tablespoon of water in it. Bake. Serve with a spoon of flavored whipped cream on the top.—Miss Pattie Crook.

**Jellied Apples.**—One pound of apples peeled and cored, one pound of sugar, and a pint of water; make a sirup of the sugar and water, and simmer the apples in it until they can be pierced with a straw. Then take out the fruit in a glass bowl, and add half an ounce of gelatine to the sirup, and boil ten or fifteen minutes. When the sirup is nearly cold, pour it over the apples, and let it congeal. Serve with syllabub.

**Apple Sauce.**—Pare, core and quarter the apples, let them stew in just enough water to cook them without burning them; cook until perfectly soft; mash well, and when done stir in the sugar or any seasoning you may like. Lemon peel or sliced lemon is a great advantage where the apples are not well flavored. Nutmeg is always agreeable.

**Apple Sauce.**—Pare and core the apples, put into saucepan with just enough water to cover them; boil till tender; when nearly done add sugar, allowing one cup sugar to one dozen apples; flavor with extract lemon and grate nutmeg over the top.

**Apple Soufflé.**—Stew the apples, add a little lemon juice and peel, line the sides and bottom of the dish two inches thick, make a custard of one pint of milk and three eggs, when cold pour it in middle of the dish; beat the whites to a stiff froth and spread over the top, sprinkle a little sugar over it and brown in the oven.

**Compote of Apples.**—The apples should be pared very nicely and the cores extracted. Boil them in enough water to cover them, to which add the juice of a lemon and peel, which must be as thin as possible. Boil the apples until they are soft, but not until they begin to break. When done, remove them from the water, and lay on a large dish to cool. For every pound of apples allow one pound of sugar and one lemon. Add the sugar to the water in which the apples have been boiled, and boil for fifteen minutes. Pour the hot syrup over the cold apples. Put in self-sealing jars and let stand for a few days before using.

**Apples with Raisins.**—Pare, core and quarter one dozen medium sized sour apples; clean thoroughly one-quarter as many raisins, and turn over them one quart boiling water; let them steep till well swollen, then add the apples and cook till tender; sugar may be added but little will be needed unless apples are very tart.—Battle Creek.

**Stewed Apples.**—Take one dozen tart apples; slice them, removing cores and seed; have a spoon of bacon drippings in hot skillet. Put apples in with half teacup water; cover them and they will be tender in a few minutes; add sugar before taking up, and serve for breakfast, as you would fried apples.

**Baked Pears.**—Pare them, cut in halves, put sugar on them, add a little water and let them bake till perfectly tender.

**Spiced Apples.**—Make a rich syrup of sugar and water, two parts sugar to one part water; have the apples peeled and cut into fourths, and place in each piece of apple two or three whole cloves. When the syrup is boiling, put in just enough apples to cover the top, and cook until tender. Remove the

apples from the syrup with a skimmer to keep them from breaking; repeat this until all the apples are cooked, then pour the remaining syrup over them. Serve cold.—Mrs. F. R. Bray.

**Apple Compote.**—Pare the apples, cut the core out, leaving them whole; make a syrup, allowing three-quarters pound sugar to one pound fruit; when it comes to a boil put in fruit and let cook until clear, but remains whole. Remove the fruit to a glass bowl, and dissolve one-third box gelatine in half teacup hot water, and stir briskly into the syrup, first taking off the fire. Then strain it over the apples and set in a cool place to cool. When cold heap whipped cream over it. Sliced lemons may be added to the syrup.

**Apple Float.**—To one quart stewed apples, which have been run through a sieve, add the well beaten whites of three or four eggs. Beat until very light. Flavor with lemon or vanilla. Any tart apple cooks better than sweet ones.

**Baked Apples.**—Wine saps are excellent pared, cored and baked with the centers filled with sugar and a mixture of chopped raisins, dates or chopped nuts. They should be put into a shallow earthen dish, with water sufficient to cover the bottom, and baked in a quick oven, basting often with the syrup. If inclined to brown too quickly cover them over with a granite ware pie plate.—Battle Creek.

**Apple Compote.**—Pare eight or ten tart wine sap apples, remove cores, put them in a broad shallow pan, with hot water to cover the bottom; cover tightly and place over the fire. The steam will cook them tender in a short time. Do not allow them to fall to pieces. Make a syrup by dissolving half cup sugar in one pint hot water; add three teaspoons juice of canned pine apple and pour over apples while both are hot.—Battle Creek.

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COOK WITH GAS



**Caramel Apples.**—Put four ounces of butter in a saucepan, with a cupful of brown sugar and a generous dusting of cinnamon. When hot, throw in five peeled and quartered apples and toss and stir until well colored. Cool, arrange on a serving dish, sprinkle with sugar, and garnish with cubes of bright tinted jelly and crystalized mint leaves.

**Mapled Apples.**—Core and pare six or eight quick cooking tart apples. Let simmer in a cupful each of maple sugar and water, boiled together for two or three minutes, until nearly tender, turning the apples often to avoid breaking. Set the apples in an enamelled pan and press into them chopped almonds, dredge with grated maple sugar and brown. Serve warm with whipped cream.

**Stewed Crab Apples.**—Wash well, put into stew kettle with just a little water, and stew until very soft. Rub through a colander to remove skins and seeds. Sweeten to taste.

**To Prepare Fresh Pineapple.**—Cut the pineapple in slices about an inch thick. Peel each one, and cut the fruit in small pieces, rejecting the hard center; add sugar and let it stand over night, or several hours at least to make juice.

**Sugared Figs.**—Select the bag figs, wash them well, and put them over the fire in enough cold water to cover them. Bring very slowly to a boil, and cook at a simmer for about two hours, or until the figs are very tender. Take these out, add one-half cupful of sugar to the water in which the figs were cooked, and let this boil to rather thick syrup. Pour it over the figs, and put where they will become ice cold. Just before serving heap whipped cream upon them.

**To Serve Grape Fruit.**—Cut in half; remove the seed; fill in with powdered sugar; add a number of maraschino cherries and pour over each a few spoonfuls of maraschino cordial off of cherries.

## ICE CREAM AND FANCY DESSERTS.

“A dainty dish to set before the king.”—Mother Goose.

**The Best Ice Cream.**—Sweeten and flavor three quarts of rich cream; when two quarts are frozen to the consistency of mush, add the third quart well whipped.

**Ice Cream.**—Three pints cream, one pint milk, teaspoon of vanilla; beat the whites of three eggs stiff, add one small cup sugar, and beat as for icing; mix with ingredients and freeze. Flavor with sherry wine. Excellent.—Tested by Mrs. Benton.

**Ice Cream.**—Half gallon milk, one pint cream (whipped), whites five eggs and yolks of two, well beaten, one cup sugar; beat yolks well and add the sugar, then the whites and beat well. Have the milk boiling; add some of the boiling milk to the eggs, then put all into the boiling milk; when cool enough begin to freeze it, adding the cream after it begins to freeze. Flavor.—Mrs. A. H. Ellington.

**Ice Cream.**—Half gallon milk, one and one-half cups sugar, two tablespoons flour rubbed to a paste with milk; whites five eggs; well beaten yolks of three; put on one quart of the milk to boil, with the sugar in it, stirring till dissolved. Beat the yolks in a glass tumbler, with a fork, then add them to the milk as soon as it is warm; when the milk strikes a boil, stir in the moistened flour, and when thickened pour into a bowl over the whites, beating rapidly. Add the other quart of milk and set bowl in a vessel of cold water to cool. If sherry wine is used to flavor, it should not be added till it begins to freeze.

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**Philadelphia Ice Cream (Vanilla).**—One-quarter box of Knox's Sparkling Gelatine, half a cup of cold milk, one quart of milk, one quart of cream, two cups of sugar, two tablespoonfuls of vanilla extract. Soften the gelatine in the cold milk five minutes and dissolve in the quart of milk, scalded; add the sugar and when cold strain into the cream; add the vanilla, and freeze. Part of the cream may be whipped and added to the ice cream when partly frozen.

**Neapolitan Ice Cream (Vanilla).**—One-fourth box of Knox's Sparkling Gelatine, two quarts of milk, three yolks of eggs, three cups of sugar, one quart of cream, three whites of eggs, three tablespoonfuls of vanilla extract. Soften the gelatine five minutes in a little of the cold milk. Scald the rest of the milk and cook in it the yolks of the eggs beaten with the sugar, until the mixture coats the spoon; add the gelatine and the cream and pass through a fine sieve; when cold, add the extract and begin to freeze; when partly frozen, add the whites of the eggs beaten stiff. When frozen, remove the dasher, beat thoroughly and pack closely in the can or in ice cream mold. If a mold be used, fill to overflowing, spread a piece of wrapping paper over the cream and press the cover down tight over it. Let stand an hour or more packed in four parts of ice to one of salt.

**Chocolate Ice Cream.**—For each quart of ice cream, melt one or two ounces of chocolate and stir into the hot mixture; strain before freezing. Use either the recipe for Philadelphia or Neapolitan ice cream. Americans consider the formula for Phila-

delphia cream suitable for fruit ice cream, and that for Neapolitan ice cream better for chocolate, coffee and caramel ice cream. The French use fruit with either.

**Vanilla Cream.**—Put one teacup sugar and one cup flour, butter size of walnut in a bowl; break two eggs into this and stir well; add one quart boiling milk and stir. Return to vessel and let boil till it has a bright look; add the cold milk and one pint cream; if not sweet enough to taste add more sugar. Flavor with vanilla.—Mrs. John H. Freeman.

**Maraschino Ice Cream.**—Half gallon very thick cream; three teacups sugar, one big bottle maraschino cherries, quarter pint Jamaica rum; put sugar, rum and cherry juice into cream; chop three-quarters of the cherries and add the cream and freeze hard; serve in champagne glasses.

**Marshmallow Ice Cream.**—One dozen whites, one quart milk, one quart cream, one cup sugar, one pound marshmallows; flavor with vanilla; boil milk, add eggs beaten with sugar, just before taking off. Add marshmallows and let dissolve, and the dust that is around them will thicken it. Let cool and add cream. Freeze and pack. Delightful.—Mrs. W. H. Wilson.

**Chocolate-Marshmallow Ice Cream.**—Take half gallon sweet cream, one pint sugar, three ounces chocolate, grated, half pound marshmallows, chopped fine, one pint new milk; put the pint of milk into double boiler, and when hot, add the chocolate melted with half the sugar; when it thickens, take off and let it cool; then add the rest of the sugar; the cream whipped very stiff, and one teaspoon vanilla; chop marshmallows fine, and when cream begins to freeze add them and finish freezing.

**Chocolate Cream (Without Eggs).**—Half gallon milk, three tablespoons grated chocolate, one and one-half cups sugar, three tablespoons of corn starch or flour, added when milk begins to boil. In using cooked custard for cream it is more convenient to cook only one quart of the milk; then add to the balance before it cools.—Mrs. J. R. Graves.

**Chocolate Ice Cream.**—One cake of bitter chocolate, one gallon of cream. Bring cream to a boil and thoroughly mix bitter chocolate till dissolved. Add one and a half pounds of sugar. Let cool and add yolks of six eggs, well beaten. Season with small quantity of vanilla extract. The above recipe was obtained from a prominent confectioner in one of the large cities, who is more noted for his delicious chocolate ice creams than any one in the city.

**Macaroon Cream Without Whipped Cream.**—One large pint of milk. Let this come to a boil; then add yolks of two eggs, one teacup of sugar, and two tablespoons of corn starch, well creamed together. Stir briskly until it thickens; when partly cool add whites beaten to a froth. When cool add one quart cream, a little sherry wine or vanilla, and one or two dozen macaroons, rolled fine. Freeze.—Mrs. Tigrett.

**Orange Cream.**—Half box of gelatine, one pint of cream, one pint of milk, one cup of sugar, five oranges, five eggs (yolks); cover the gelatine with cold water, let soak half hour; whip the cream. When milk boils dissolve gelatine into it; beat eggs and sugar together and strain milk and gelatine into them; make the boiler clean and put mixture in and stir over fire two minutes, then turn out to cool. When cold add the juice of oranges (after straining). Place this basin in pan of cracked ice and stir constantly till it thickens; then add the whipped cream; stir till mixed well.

**Spanish Cream.**—Half box gelatine dissolved in half pint water, one quart fresh milk, six eggs, whites and yolks, two cups sugar.—Mrs. Ed. Mercer.

**Coffee Spanish Cream.**—One and one-half cups boiled coffee, half cup milk, one-third cup sugar, one tablespoonful granulated gelatine; heat in double boiler and add one-third cup sugar, salt, and three yolks of eggs beaten together; stir and cook until slightly thickened. When cooled a little add beaten whites of eggs and one teaspoonful vanilla.—Mrs. Madison.



**Czarina Cream.**—Soak one-fourth of a box of gelatine in one-fourth of a cupful of cold water for fifteen minutes; then dissolve by placing the cup in hot water. To one pint of cream add one third of a cupful of sugar, one teaspoonful of vanilla, one-half teaspoonful of rose water and the gelatine. Add enough green coloring to tinge delicately. When the cream begins to stiffen add one-fourth of a cupful of finely chopped blanched almonds. Place in a mold or in paper cases, and stand an hour on ice.

**Russian Cream.**—Quarter box of Knox's Sparkling Gelatine, quarter cup of cold water, one quart of milk, one cup of sugar, six eggs, one teaspoonful of lemon extract. Make a boiled custard with the yolks of the eggs, sugar and milk and add the gelatine softened five minutes in the cold water; strain and when beginning to set add the extract and fold in the whites of the eggs beaten to a stiff froth. When molded serve with sugared fruit.

**Pineapple Velvet Cream.**—Cover half box of gelatine with cold water; let soak one-half hour; put a pint of grated pineapple and one cup of sugar in a saucepan and let it simmer; add the gelatine and stir until it is dissolved; take up, turn into a pan, stir until the mixture begins to thicken, mix in carefully a pint of whipped cream; pour in mold and set on ice to harden.—Mrs. J. L. Nelson.

**Cherry Ice Cream.**—Take three pints cream (not whipped), one quart of canned cherries, one pint milk. Put cherries and cream in the freezer with very little sugar, the cherries being almost sweet enough. Use almost as much salt as ice in freezing; mash the ice on a tow sack, and have ice thoroughly mixed with salt before beginning to pack in the freezer.—Mrs. J. F. Snider.

**Tutti Frutti Cream.**—One gallon milk, boil with two ounces arrowroot, made into a paste with a little cold milk. Take from the fire as soon as it begins to boil and add thrée and one-

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half cups white sugar; flavor with vanilla and freeze. After it begins freezing add one pound raisins, seeded and chopped, one pound almonds, blanched and chopped, one-quarter pound citron, cut in small pieces, one-quarter pound peach or strawberry preserves or crystallized fruits.—Mrs. J. W. Shelton.

**Tutti Frutti Cream.**—One gallon of rich cream whipped and sweetened to taste and flavored with vanilla and a small wine glass of rum; if desired use pink fruit coloring, freeze until half frozen, add one pound of raisins seeded and cut up, one pound of dates seeded and cut up, one pound of figs cut small, a small quantity of blanched almonds cut small, stir well and finish freezing. This quantity makes very little more than a gallon.

**Tutti Frutti Cream.—No. 2.**—One quart of milk thickened with one ounce of arrow root; when cool add one quart of rich cream and two cups of sugar (scant); flavor and freeze. When it begins to freeze add half a pound of raisins, seeded and chopped fine, one-half pound of almonds blanched and chopped fine, one-eighth of a pound of citron chopped fine, and one-fourth of a pound of French candied cherries. Weigh almonds after hulling.

**Prauline Ice Cream.**—Take three cups genuine maple sugar after being crushed; dissolve in one cupful hot water; put over the fire, and when scalding hot gradually whip into it the yolks of six well beaten eggs; put in a double boiler and cook until it coats the spoon; let it get cold and add one and one-half cup-

fuls chopped pecans or English walnut meats; whip three quarts of sweet cream; mix all and freeze.

**Apricot Cream.**—One quart apricots, one quart sweet milk, one quart cream, two cups sugar. Scald the milk and melt the sugar in it; let it cool before freezing. Rub the apricot pulps through a sieve, and when cream is partly frozen add fruit and freeze as usual.—Mrs. M. H. Taylor.

**Lotus Cream.**—Half gallon sweet milk, four lemons, two cups sugar. Slice lemons (remove seed) and let stand for half hour with the sugar on them to make juice. Pour the milk in freezer and add lemons and sugar. A delicious cream.

**My Favorite Frozen Dainty.**—To one quart of strawberries add one cupful of sugar; mash, and when the sugar is dissolved press the juice through cheese cloth. Add an equal amount of cream, and more sugar if needed. Freeze in three parts ice and one part rock salt.

**Strawberry Ice Cream.**—Wash and hull one quart of berries, sprinkle over them one cup of fine granulated sugar, mash to a pulp and let them stand till the sugar is dissolved. Press through a cheese cloth until nothing remains but the seeds. Scald one quart of cream and cool it, then when ready to freeze stir it into the juice, and add more sugar till quite sweet.

**Strawberry Ice Cream.**—Mash one quart of strawberries; add to them half a cupful of sugar, and let stand for half an hour. Scald a pint of cream; add eight ounces of sugar, and when cold add a second pint of cream; turn the mixture in the freezer; when frozen very hard add the quart of mashed strawberries. Turn the crank again until the whole is well frozen. This may be used after it has been standing for one hour. Always repack after the first freezing, using less salt and coarse ice.

**Grape Sauce.**—Boil a pound of sugar and half a pint of water together for ten minutes until they form a thick syrup; add the

juice of a lemon, and when cold add half a pint of grape juice. Pack in ice until serving time.

**Peach Ice Cream.**—For one gallon of peach cream use one quart milk, one quart cream, half gallon ripe peaches run through a colander. Put peaches in freezer, add milk, and cream whipped, but not stiff. Sweeten peaches to taste, and remember that it will not taste quite so sweet when frozen.—Mrs. J. F. Snider.

**Peach Ice Cream.**—Mash peaches fine, allow one pint cream to each quart of peaches; sweeten to taste and freeze.

**Caramel Ice Cream.**—Heat one pint milk to boiling, stirring in one cup sugar, two tablespoons flour, and two eggs well beaten. Have one cup sugar in saucepan; set where it will melt and watch carefully if the fire is very hot. When the sugar is melted and browned it should be turned into the custard and mixed; cook ten minutes and set away to cool. When cold add pinch of salt, one quart thick cream and freeze.

**Caramel Ice Cream.**—Take one cup white sugar; pour over it one tablespoon hot water; put into sauce pan over the fire; let it melt and slowly brown (not burn) until it looks like molasses; add half cup water, and let it boil up once to thin it; set off to cool. Make a custard of half gallon new milk, two cups sugar, two-thirds cup flour, three eggs, beaten separately. Put the milk into double boiler, and when hot add the eggs, sugar and flour beaten together, stirring until it thickens the consistency of cream; let it cool and add the brown syrup; have three pints of sweet cream; whip it, add to it the mixture, and freeze.

**Caramel Bisque Ice Cream.**—Three eggs, one-third of a cupful of sugar, two cupfuls of milk, a few grains of salt, two-thirds of a cupful of chopped walnut meats, one and one-half teaspoonfuls of vanilla, one cupful of heavy cream. Beat the eggs slightly, and add one-third of a cupful of sugar, the milk and salt; then cook over hot water until the mixture thickens,

then strain. Put the remaining two-thirds of a cupful of sugar in an omelet pan, and stir constantly over the hot part of the range until melted to a syrup that is light brown in color; then add the walnut meats, and turn into a slightly buttered pan. Cool, pound in a mortar, and pass through a puree-strainer. Add this to the custard, then add vanilla, and cream beaten until stiff. Freeze, using three parts of finely crushed ice to one part of rock salt, to insure a smooth, fine-grained cream.

**Bisque.**—Make one pint boiled custard. When cold add to it one quart sweetened cream; flavor with vanilla. Brown three dozen macaroons and crush them fine; stir in the cream and freeze.

**Bisque.**—For one gallon of bisque, roll fine, or grind, one pound of macaroons, and pour over them one-half pint of sherry wine. Add enough cream to almost fill a gallon freezer. Sweeten to taste. Always remember to make any ice sweeter than you want it to be, because the sugar freezes out. If it is not desirable to have it so rich, use a little boiled custard instead of all cream.

**Bisque.**—Make half-gallon rich custard, allowing six eggs to each quart; add before taking from the fire one pound almond macaroons; flavor with sherry wine; when cold freeze. If wine flavoring is used in ice cream, do not put it in until the cream begins to freeze.

**Frozen Peaches.**—Boil together for five minutes a cupful each of sugar and water and stand aside to cool. Pare and halve some peaches, then rub through a sieve sufficient to make a quart of pulp, add the syrup and a few drops of saffron to give a faint yellow tinge. Flavor with almond essence or vanilla, according to preference. Freeze as ice cream. Serve in sherbet glasses.—Tested by Mrs. F. R. Bray.

**Rum Sauce for Ice Cream.**—Pour two tablespoons of best Jamaica rum over the well beaten yolk of one egg, very slowly,



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beating hard all the time; add one cup of powdered sugar and the stiffly beaten white of egg. Serve at once.—Tennessee Cook Book.

**Pistachio Sauce.**—One cupful thick cream, one-third cup sugar, with pistachio flavoring whipped solid through; blanch and chop half cup pistachio nuts; serve ice cream in sherbet cup, with sauce on top and sprinkle with nuts. The whipped cream may be tinted a delicate green.—Mrs. Heibick.

**Chocolate Sundays.**—Take two squares of Baker's chocolate, two cups sugar, one cup sweet milk; let all cook till thick, as for icing, in a double boiler, and keep it in tepid water until ready to serve; as you serve each plate of cream pour over it a tablespoon of the chocolate; serve with vanilla cream.

**Chocolate Sauce.**—For the sauce melt one ounce Baker's chocolate in half cup hot water, add one cup sugar, and when it

boils pour over it half cup whipped cream or plain cream. Serve at once. Put the sauce around the cream and not over it.

**Sherry Ice Cream.**—Make plain ice cream and add sherry to taste when it has begun to freeze.

**Strawberry Sauce for Cream.**—Boil one cupful strawberry juice with one cup sugar; cool and add one teaspoon of lemon juice. Serve ice cold.

**Lemon or Orange Syrup.**—One and one-half cups white sugar to each pint of juice. Add some peel, and boil ten minutes, then strain and cook. It makes a fine beverage, and is useful for flavoring pies and puddings.

**Hot Chocolate Sauce.**—One tablespoonful butter melted; one and one-half squares chocolate; when melted together add one cup sugar, one-third cup boiling water, salt. Boil fifteen minutes and flavor with vanilla. Serve with ice cream.—Mrs. Madison.

**Sherbet.**—Make one quart lemonade with three lemons; when nearly frozen add one pint of cream sweetened and flavored with vanilla.—Mrs. W. H. Wilson.

**A Good Sherbet.**—Twelve oranges, twelve lemons, one pineapple, grated, whites of four eggs, beaten to a froth, two gallons of water, one quart of sugar. Boil water and sugar together, taking off scum. Set aside to cool. Squeeze the juice from the oranges and lemons and grate the rind of four lemons and two oranges and put in the juice. Then add this to the boiled syrup. Last of all put in the stiffly beaten whites. It is now ready to freeze.

**Sherbets.**—One teaspoonful of Knox's Sparkling Gelatine, one-quarter cup of cold water, one quart water, one pint of sugar, one pint of orange, grape, pineapple, peach or strawberry juice, one-quarter cup of lemon juice. For lemon sherbet, one cup of lemon juice. Soften the gelatine in the fourth of a cup of cold water five minutes and add to the quart of water

and pint of sugar after boiling together twenty minutes; strain and when cold add the fruit juice and freeze.

**Milk Sherbet (Lemon).**—One teaspoonful of Knox's Sparkling Gelatine, one quart of milk, one and one-half cups of sugar, juice of four lemons. Soften the gelatine five minutes in half a cup of milk, dissolve over hot water and strain into the rest of the milk; turn the milk into the can of the freezer packed for freezing—and when thoroughly chilled add the lemon juice and sugar stirred together. Freeze as usual.

**Milk Sherbet.**—Juice of seven lemons, strain and add two cups sugar. Let stand one hour. Put into freezer half gallon milk and half cup sugar; when this begins to freeze add lemon syrup.

**Lemon Sherbet.**—Two quarts water, four large lemons, one and one-half pounds sugar, whites of six eggs; beat some of the sugar with the whites of eggs and mix with the lemonade when it begins to freeze. One quart of milk may be added, and if so, add extra cup sugar; one can of pineapple is an improvement.

**Lemon Sherbet.**—Five lemons, three cups of sugar, half gallon sweet milk, one pint of cream, four eggs (whites). Squeeze juice out of lemons and put rinds with juice. Boil sugar as for icing and pour over the juice of lemons. Let stand until cool. Boil sweet milk and add one and one-half tablespoons of sifted flour just before taking off; let this cool; then pour milk into freezer; then the juice; then the beaten whites of eggs, and then the cream.

**Frozen Mint.**—Juice six lemons, one large orange, one quart water, two cups sugar, add essence of peppermint or fresh mint, stir and freeze. Nice as a last course after coffee.

**Mint Ice.**—Boil together one gallon of water and seven cups of sugar; wash thoroughly a bunch of fresh mint and put into the boiling water and let remain until it colors the water, then remove mint from water. Set aside to cool. Add the juice of

ten large juicy lemons. Strain and freeze. This will serve twenty-five or thirty people, using small sherbet glasses.—Mrs. W. E. Dunaway.

**Mint Sherbet.**—Make a quart of lemon ice. Color green with the leaf green coloring. Just before it begins to freeze add three teaspoonfuls of extract of mint.—Mrs. W. S. Keller.

**Grape Sherbet.**—Lay a square of cheese cloth over a large bowl; drop in two pounds of ripe Concord grapes and mash with a wooden masher; after squeezing out all the juice, add an equal amount of water, juice of two lemons and a pound or more of sugar. Freeze.

**Grape Sherbet.**—Boil one pound of sugar and one quart of water together for five minutes; strain and cool. When cold, add one pint of unfermented grape juice and two tablespoonfuls of lemon juice. Turn the mixture into the freezer and stir slowly until frozen. Remove the dasher and stir in a meringue made by beating the white of one egg to a stiff froth and adding one tablespoonful of powdered sugar. Repack the can and stand aside for one hour and a half. All sherbets may be made after this recipe, substituting the same amount of other fruit juices.

**Apple Sherbet.**—Cook apples before running them through a sieve; add juice of two lemons to a quart of apples, and make same as peach sherbet below.

**Peach Sherbet.**—Take two quarts water, one quart sugar, one quart peaches after being mashed, and the beaten whites three eggs. Boil one cup sugar, and while hot pour over the beaten eggs and let cool; mix rest of sugar and water; pour into freezer, and when it begins to freeze pour in the peaches and frosting and freeze.

**Peach Sherbet.**—Take two quarts water, one quart sugar, one quart peaches, after being mashed, beaten whites three eggs; boil one cup sugar, and while hot pour over beaten eggs and let cool; mix rest of sugar and water; pour into freezer

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and when it begins to freeze pour in peaches and frosting and freeze.

**Fruit Sherbet.**—Two cups sugar, two cups water, cook to syrup, white of one egg beaten; let cool and stir in two cups mashed peaches, strawberries and pineapple.

**Strawberry Sherbet.**—Mash well one-half gallon of strawberries, sweeten to taste, dissolve one-half cup of sugar in one quart of rich cream, then whip cream well, mix with berries and freeze; a pint of cream and well beaten whites of three eggs may be used when cream is scarce.—Mrs. Jesse Nelson.

**Pineapple Ice.**—To a two pound can pineapple add three quarts water, half box gelatine (prepared for jelly), juice of two oranges, whites four eggs; remove the hard pieces of pineapple, then pass it through a colander by beating with a potato masher; sweeten to taste and freeze.

**Pineapple Water Ice.**—Add one pound and a half of sugar to one quart of water. Boil rapidly for five minutes; then cool. When cold add the juice of two lemons and one quart of grated pineapple. Mix, turn into the freezer and freeze, stirring slowly. If canned or preserved pineapple is used allow only one pound of sugar.—Mrs. S. T. Rorer.

**Grape Ice.**—Take two and one-half pints Welch's grape juice (bought of druggist), two and one-half pints water, one and one-half pounds granulated sugar, and just before freezing add



beaten whites three eggs with three tablespoons powdered sugar beaten in them, and freeze.

**Grenadine Ice.**—Lemonade of nine lemons, sweetened to taste, with one and one-half pints claret wine; freeze.

**Orange Ice.**—Squeeze the juice from one dozen good sized oranges and one lemon; the juice should be strained. Add one pound of sugar to one quart of water, and boil five minutes; skim and set aside to cool. When cool add the orange juice and a tablespoonful of gelatine, that has been soaked and dissolved. Turn the whole into the freezer and freeze until it is pretty stiff. Then beat the white of one egg until light, add an even tablespoonful of powdered sugar and beat again. Remove the top from the can and stir this into the sherbet; then cover and freeze hard. This will serve one dozen people, and the orange peels make pretty cups in which to serve it.—Mrs. Rorer.

**Heavenly Hash.**—Juice of three lemons and three oranges and three bananas mashed to a cream, three cups sugar, three pints water; when this is nearly frozen stir in whites of three eggs, well beaten. Freeze very hard. This fills a gallon freezer.—Mrs. R. P. Mahon.

**Biscuit Tortoni.**—Use a generous gallon of whipped cream, one cupful of powdered sugar, one of water, the yolks of five eggs, half a cupful of dried and powdered macaroons, two tablespoonfuls of blanched and chopped almonds, four tablespoonfuls of sherry, two of candied cherries and one-eighth of a teaspoon of almond extract. Boil the sugar and water together for twenty minutes. Beat the yolks of the eggs well, and stir them into the hot syrup. Place the basin which contains the syrup and eggs in another of boiling water, and cook for five minutes, beating all the while. When done set away to cool. Put the powdered macaroons into a chopping tray with the chopped almonds; add the cherries and chop until the cherries are very fine; if chopped alone they would become sticky and cling together. Add wine and almond extract to cold egg pre-

paration; stir mixture gently into the whipped cream, and sprinkle in the chopped fruit and macaroons. Have a gallon mold or freezer packed in salt and ice. Turn the preparation into it; cover and add more salt and ice, and place a piece of carpet or blanket over the tub. Set away for from four to six hours. Serve with an iced sauce. Use about five pints of salt in packing and ice enough to pack very solidly. The mold may be lined with Roman punch or sherbet as for mousse. In that case no sauce will be required.—Mrs. W. H. Wilson.

**Frozen Strawberry Soufflé.**—Cover half box of gelatine with a half cup of cold water and soak a half hour, then add half cup boiling water and stir until the gelatine is dissolved; mix pint of strawberry juice with three-quarters pound of sugar, until they form a syrup. Beat the yolks of six eggs to a cream; add them to the syrup; beat until thoroughly mixed. Whip one quart of cream. Strain the gelatine into the syrup and eggs, turn into a freezer and freeze. When pretty stiff, stir in lightly the cream. Repack and let stand a while. This will serve fifteen people, and is perfectly delicious.—Mrs. Isaac Tigrett.

**Mousse.**—One quart cream, one tablespoon gelatine dissolved in cold water, then put on the fire to melt. Sweeten cream and flavor; then whip stiff; add gelatine and beaten whites of four eggs. Pack in freezer four hours or longer before serving. Be sure to have the thickest cream for mousse.

**Maple Mousse.**—One cup maple syrup, one pint full cream; whip both until stiff, put in mold and set on ice until cold; fine; serve with cherries and cream.—Mrs. J. C. Lanham.

**Pineapple Mousse.**—One cup pineapple, one cup sugar, let boil; then add two tablespoons gelatine, let cool; one pint of cream, whipped; mix together and put in mold; stand on ice; slice the same as above.—Mrs. J. C. Lanham.

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## COOK WITH GAS

**Pineapple Mousse.**—One teaspoonful of Knox's gelatine, one pint of double cream, one cup of scalded pineapple juice, three-quarters cup of sugar, juice of half a lemon. Soften the gelatine in three tablespoonfuls of cold water five minutes and dissolve in the hot pineapple juice; add the sugar and let cool, then add the lemon juice and cream; beat the mixture with an egg beater until thick to the bottom of the bowl; then turn into a chilled mold; press the cover down over wrapping paper and let stand packed in equal measures of ice and salt three or four hours. Turn from the mold and surround with half slices of pineapple sugared or dressed with a cold sugar syrup. By dissolving part of the pink color in the hot mixture a very handsome dish for a "pink" luncheon is made. Other fruit may be prepared in the same way.

**Maple Mousse.**—One quart cream, one cup maple syrup, quarter pound chopped pecans; freeze, after it is sweetened to taste.—Mrs. James Pope.

**Café Mousse.**—One pint cream whipped, five eggs; stir beaten whites in with whipped cream; beat yolks well and add one cup sugar and half cup strong coffee, beating all three together. Stir two mixtures together and pack in ice for three hours.

**Chocolate Mousse.**—Whip one quart cream very stiff and sprinkle over it two-thirds cup of powdered sugar; mix carefully; then add two ounces melted chocolate; or if you use sweet chocolate, grate and sprinkle into the cream; add a teaspoon vanilla; pour into a mold and pack in salt and ice for three hours.

**Maple Parfait.**—Beat one cup of double cream and one cup of cream from the top of a quart bottle of milk until thick to the bottom of the bowl, and set aside to keep chilled. Boil one cup of maple syrup and one-eighth a teaspoonful of cream of tartar until reduced a little. Beat the yolks of two eggs until thick. Then pour the hot syrup over them in a fine stream, beating constantly meanwhile. Return the mixture to the fire

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and let cook over hot water until thickened a little. Remove from the fire and beat until cold. Then add to it a little of the cream. Cut and fold the two together. Add a little more cream, and when the two are evenly blended, add to the remainder of the cream. Blend the two without breaking down the cream, and pour into a quart mold. Spread a paper over the top; press the cover over the paper and pack the mold in equal measures of ice and salt. Let stand about three hours. When turned from the mold, sprinkle with sliced pecan nuts.—The Boston Cooking School.

**Maple Parfait.**—Beat the yolks of eight eggs until light; add two cups of maple syrup; place the mixture over a slow fire, stirring constantly until the eggs have thickened enough to make a thick coating on the spoon (cook about fifteen minutes). Turn this into a bowl and whip until cold. It will then be very light. Add one quart of cream well whipped, stirring lightly together. Place in mold, pack in salt and ice for four or five hours. Serve either with or without whipped cream.—Mrs. I. B. Tigrett.

**Snow Pudding.**—One and one-quarter tablespoons Knox's gelatine in one-quarter cup of cold water. Let it stand fifteen minutes. Then pour one cup of boiling water on gelatine. Stir in one cup sugar, one-quarter cup lemon juice. Put it aside till it begins to thicken. Beat whites of three eggs very stiff. Pour in jelly very slowly on stiff whites of eggs. Beat till stiff.

Cut up an orange, banana or other fruit and pour in mold till cold. Custard: Three yolks of eggs. Beat well with three tablespoons of sugar; scald one pint milk. Pour slowly on egg and sugar. Let it boil about five minutes. Flavor when cool.—Miss Pattie Crook.

**Lemon Sponge or Snow Pudding.**—Soak half box Knox's Sparkling Gelatine in three-quarters pint of cold water, then dissolve over the fire with the rind and juice of two lemons and six ounces sugar. Boil all together two or three minutes; strain and let it remain until nearly cold and beginning to set, then add the whites of two eggs well beaten and whisk ten minutes, when it becomes the consistency of sponge; put it lightly into a glass dish, leaving it rough in appearance. Serve with a thin custard.

**Vanilla Blanc Mange.**—Soak one ounce gelatine in one quart milk one hour; add yolks of three eggs and one cup sugar; flavor with vanilla, set away to cool. Best made over night. Serve with cream.

**Custard Blanc Mange.**—Make a custard of one quart milk, four eggs, one teacup sugar. Stir into it, while boiling, one-half box of gelatine after it has soaked ten minutes; season with vanilla, and pour into molds. Eat with whipped cream.

**Blanc Mange.**—Boil a quart of milk and sweeten to the taste. Dissolve an ounce of isinglass or gelatine, and pour it into the milk; at the same time remove the milk from the fire. When nearly cold flavor with vanilla and pour into a mold. Set it on ice to harden.

**Chocolate Blanc Mange.**—In one pint of water dissolve one ounce of gelatine. Boil one quart of milk, four ounces of grated chocolate, and three-fourths pound of sugar together for five minutes; then add the gelatine, and stirring constantly boil five minutes longer. Flavor with one teaspoonful of vanilla, and pour into a mold. To be eaten with sweet cream.



**Chocolate Blanc Mange.**—Soak half box Knox's Sparkling Gelatine in half cup cold water; boil one quart sweet milk with one cup sugar and four ounces of grated chocolate and a little salt five minutes; then add gelatine and boil five minutes more, stirring constantly; flavor with vanilla, and pour into mold. Serve with whipped cream. Good.

**Blanc Mange with Almonds.**—Half a box of Knox's Sparkling gelatine, three and one-half cups of cream or milk, half a pound of almonds, one cup of sugar. Soften the gelatine in half a cup of milk or cream five minutes and dissolve by standing in hot water. Pound the almonds, after blanching, with part of the sugar; add the rest of the sugar and part of the cream. When they have stood half-an hour or more press them through a napkin. Add to this almond milk, the dissolved gelatine and the rest of the milk or cream and turn into a mold. Serve with cream.

**Charlotte Russe.**—Half box gelatine covered with water, stir until it dissolves; let boil until half boils away; strain into a custard made of three eggs, four tablespoons sugar and one scant pint of milk. Custard must be nearly cold before cooled gelatine is strained into it. Sweeten your cream before whipping, and drain upon a sieve after whipping. Mix with custard immediately after straining gelatine into custard. Flavor with vanilla. Two pints of cream will do for this amount of charlotte.—Mrs. I. O. Benton.

**Charlotte Russe.**—Whites of six eggs, beaten very stiff; one-quarter box of gelatine, dissolved in a cup of cold water; one pint of sugar (reserve three tablespoons of sugar and whip it with the eggs). Use one quart of cream beaten very stiff. When gelatine is nearly cold and begins to thicken, whip in the cream—a little at a time. Flavor to taste with sherry.—Mrs. Chas. King.

**Charlotte Russe.**—One quart of cream, half a box of gelatine, half cup of cold water, half cup boiling water. Put the gelatine

to soak in half a cup of cold water, let it stand half hour, then pour on the boiling water, put on the fire and stir constantly until dissolved but do not let it boil. Whip your cream, flavor with sherry wine and sweeten to taste and add to gelatine when cool. Pour it in a slow stream on your whipped cream, stirring fast all the time. Do not beat too long in mixing, give a final stir and pour the charlotte in your glass bowl lined with lady fingers.—Mrs. J. M. Parker.

**Charlotte Russe.**—Soak one-quarter box Knox's Sparkling Gelatine in half cup milk twenty minutes; when dissolved set cup in hot water, using gelatine, lukewarm; into one pint whipped cream add half cup pulverized sugar, a little salt and the beaten whites of two eggs and flavor with vanilla, then add gelatine and strain while pouring in; stir until gelatine is well mixed with the cream, and when nearly stiff enough to drop, turn into mold lined with lady fingers or narrow slices of sponge cake, having cake even on top, first dipping cake in white of egg. One tablespoonful of wine may be added to cream. Very fine.

**Pineapple Charlotte.**—Use any recipe for Charlotte Russe. Place the bowl on ice and just as the charlotte begins to get stiff, beat into it the juice from one can of pineapple. This is very delightful, and is a nice way to use the juice when making a pineapple filling for cake.

**Orange Charlotte.**—Soak half a box of gelatine in one-third of a cup of boiling water, add one cup of sugar, three tablespoonfuls of lemon juice, one cup of orange juice. When it begins to thicken beat with a whisk until it froths, then add the whites of three eggs beaten to a stiff froth and two cups of whipped cream; line the mold with orange cut in thin slices, pour in the mixture and chill.

**Angel Charlotte Russe.**—This recipe was declared the best of the thousands submitted in the contest of 1904. The author was awarded a prize of a \$1,000 grand piano. One tablespoon

Knox's gelatine, quarter cup cold water, quarter cup boiling water, one cup sugar, one pint heavy cream, half dozen rolled stale macaroons, one dozen marshmallows, cut in small pieces, two tablespoons chopped candied cherries, vanilla or sherry, quarter pound blanched and chopped almonds. Soak gelatine in cold water, dissolve in boiling water, and add sugar. When mixture is cold, add cream beaten until stiff, almonds, macaroons, marshmallows and candied cherries. Flavor with vanilla or sherry. Turn into a mold first dipped in cold water, and chill. Remove from mold and serve with angel cake.

**Maraschino Velvet.**—One quart of hot milk, three table-spoons of arrowroot dissolved in a little milk, one cup of sugar; when well cooked add the stiffly beaten whites of four eggs, pinch of salt; line bottom of border mold with maraschino cherries; pour in the cream; set on ice; unmold; fill the center with red wine jelly; serve with cream.

**Orange Cream.**—Soak one-quarter box of gelatine in quarter cup of cold water half an hour; then dissolve it in half cup of boiling water; add one cup of sugar, juice of one lemon; strain it and add one cup of orange juice and pulp. Set this in ice water to cool. Beat the whites of three eggs stiff, and when the jelly begins to stiffen beat it light, then add the whites of eggs and beat together. Put in a cool place to harden. Serve with custard sauce, using the yolks of three eggs, two tablespoons of sugar, a pinch of salt, and a pint of milk; cook it over hot water till creamy and smooth. Strain and when cool flavor with vanilla.

**Float.**—To a common sized bowl of cream, sweetened and flavored with wine, take the whites of six eggs, three large tablespoons of dark fruit jelly.—Tested by Mrs. Benton.

**Pineapple Soufflé.**—Cover half box of gelatine with cold water, and when dissolved place on the fire till it is a liquid; add beaten whites of three eggs, one cup sugar, the juice of

one lemon and one can of grated pineapple; place in ice until cold and firm. Serve with whipped cream.

**Pineapple Soufflé.**—Soak one ounce gelatine in cup cold water one hour; then pour juice from one can pineapple, one cup sugar, juice of one orange; put on stove and let come to boiling point, then set off and when cool add minced pineapple; whip one pint cream and fold into mixture; pour into a mold and set in ice box. When ready to serve turn out and surround with grated pineapple. Use cherries on top.

**Orange Cups.**—An orange for each person, cut off the top, lay aside to use again; scoop out all the pulp, and take equal parts grated pineapple, grape fruit, malaga grapes (seeded and cut); sweeten to taste and pour over all a little sherry wine or maraschino. Refill oranges, put on top of each and keep on ice until ready to serve. Place on very small plates and garnish with a wreath of smilax. A first course for breakfast.—Mrs. Reese Lillard.

**Orange Baskets.**—Select pretty oranges, cut them in basket shapes, leaving the handle and tie each with narrow ribbon; fill them with mixed orange, pineapple and malaga grapes; sweeten to taste and add a teaspoon sherry to each basket. Serve on a fancy plate; garnish with smilax, with a small spoon on each plate.

**Orange Jelly.**—Take as many oranges as people; cut off tops of oranges and remove all pulp. Take half box of gelatine soaked in half a cupful of cold water; one cup of boiling water; the juice of one lemon; one cup of sugar; two cups of orange juice. Put the water and sugar over the fire; when sugar is dissolved add the gelatine, remove and add the lemon and orange; strain the whole and put in orange skins.

**Boiled Custard.**—Put on one pint of milk to boil, add pinch of salt, tiny lump butter; beat the yolks of four eggs very light with one cup sugar; dissolve one tablespoon cornstarch or flour in a little cold milk. When milk comes to boiling point add

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cornstarch. After the cornstarch cooks stir some of the hot milk into the eggs and sugar. Put back in double boiler and cook until thick; add the whites beaten stiff, or pour over whites. Good without whites and nice way to use the yolks. Serve with cake. Good with any kind of fruit in it.

**Boiled Custard.**—One quart milk, seven eggs, one cup sugar; beat eggs and sugar, reserving four whites for meringue; pour the scalding milk upon the eggs and sugar, and return it to the fire, stirring constantly till it thickens; flavor with lemon. Beat the four whites to a stiff froth, adding enough fruit jelly to color, which will sweeten it also. Serve in glasses with meringue on top.

**Boiled Custard.**—One quart milk, five eggs, five tablespoons sugar; put the milk and sugar on to boil; pour the boiling milk on to the well beaten yolks and if not thick enough return to the fire, stirring constantly. Strain and set aside to cool and flavor. Just before serving, whip the whites to a stiff froth and add any kind of fruit jelly to color it; this will also sweeten it. For half gallon of custard use seven yolks and three whites, reserving four whites to froth for the top. Makes a pretty dessert. Have ready small squares of bread toasted, place them in the bowl and pour custard on just before serving.

**Almond Custard.**—Take one quart boiled custard, add to it half teacup of powdered almonds and a tablespoon of minced



citron; set on ice and serve with whipped cream.—Mrs. Reese Lillard.

**Caramel Custard (frozen).**—Make a rich custard, allowing one cup brown sugar to each quart. Stew the sugar till it burns a little. Then mix it with the custard while hot. Boil two sticks of cinnamon in the custard.

**Caramel Custard.**—One quart of milk in double boiler; brown half cup sugar in saucepan, then pour half cup boiling water over it, after it browns. Let it boil up nicely and brown. Beat yolks three eggs; add half cup sugar, one tablespoon flour, and beaten whites. Pour caramel syrup into this, and when milk is scalding hot, gradually add this to milk, stirring until it thickens. Do not flavor; when perfectly cold serve in custard glasses with whipped cream on top.—Mrs. Reese Lillard.

**Pineapple Jelly.**—Soak one box gelatine in half pint cold water, set on top of stove in double boiler to dissolve; when gelatine is cold and beginning to set, beat into it pineapple juice and pineapple, and place on ice to harden. Be sure you follow the above, for if you mix pineapple and its syrup with the gelatine when you first makè it, the acid in it will digest the gelatine so it will not harden.

**Lemon Jelly.**—Soak one box Knox's gelatine in one pint cold water, two minutes; add two pints boiling water, one and one-half cups sugar, and stir until dissolved; add juice of three lemons, strain through jelly bag into molds.

**Wine Jelly.**—Soak one box Knox's gelatine in half pint cold water, two minutes; add one quart boiling water, one and one-half cups sugar, and stir until dissolved; add half pint wine and juice of two lemons; strain and pour into mold.

**Fancy Jelly.**—Make lemon or wine jelly; after dissolving the white gelatine take from it as much as you wish to color and dissolve the pink color with this in proportion to the color wanted; pour this in mold first and let harden, then balance of

white; or you can lay in alternate layers by letting each layer harden before pouring in the next; or you can make jelly colored and cut into cubes for garnishing dishes. A little patience with the first box and you will make handsome jellies.

**Orange Jelly.**—Soak one-half box Knox's gelatine in half cup cold water, until soft; add one cup boiling water, juice of one lemon, one cup sugar, and one pint orange juice; stir until sugar is dissolved, and strain.

**To Make Jelly From Feet.**—Boil four calf's feet, that have been nicely cleaned and the hoofs taken off; when the feet are boiled to pieces, strain the liquor through a colander, and when cold take all the grease off and put the jelly in a kettle, leaving the dregs which will be at the bottom. There should be from four feet, about two quarts of jelly; pour into it one quart of white wine, the juice of six fresh lemons strained from the seeds, one pound and a half of powdered loaf sugar, a little pounded cinnamon and mace, and the rind thinly pared from two of the lemons; wash eight eggs very clean, whip up the whites to a froth, crush the shells and put with them, mix it with the jelly, set it on the fire, stir it occasionally till the jelly is melted, but do not touch it afterwards. When it has boiled till it looks quite clear on one side, and the dross accumulates on the other, take off carefully the thickest part of the dross, and pour the jelly in the bag; put what runs through, until it comes quite transparent—then set a pitcher under the bag, and put a cover all over to keep out the dust; the jelly looks much prettier when it is broken up to fill the glasses. The bag should be made of cotton or linen, and be suspended in a frame made for the purpose. The feet of hogs make the palest colored jelly, those of sheep are a beautiful amber color when prepared.—Mrs. H. R. Lancaster.

**Whipped Cream Dessert.**—For a simple dessert which may be arranged in a large dish, or in individual dishes or cups, take stale sponge cake or lady fingers (stale ones), place in

the bottom of a dish and moisten with sherry. Then put on a spoonful of strawberry or raspberry jam; on this heap the whipped cream, flavored just a little with vanilla or almond. Set on ice to chill.

**Syllabub.**—Two pints cream whipped; whites five eggs beaten stiff; add one cup sugar to them and mix with cream; pour half pint wine into it. Serve in small custard glasses.

**Cranberry Marmalade.**—One and one-half pints of cranberries, half pound of English walnuts, one pound of sugar. Boil together until very thick and pour in a mold. When cold slice down in thin slices and serve.

**Pineapple Foam.**—Beat whites of two eggs very light; whip one large cupful of cream; add the whites; stir in two table-spoonfuls of powdered sugar, and last stir slightly in a can of grated pineapple. Chill and serve in glass cups.

**The Magic Nest.**—The rinds of two oranges cut in small strips like matches. These are then dipped into a thick sirup made of white sugar; these are then laid in a dish to harden. Then make a bowl of blanc mange (made after the recipe to be found in any good cook book); this is then poured in the shells of six eggs, which were only chipped at one end when the contents were used. They are then set on ice to harden. When ready for use the shells are broken off. Put on a dish and build a nest of the candied orange peel, and into the nest put the eggs of blanc mange. The effect will be found most attractive.—Mrs. S. A. Howard.

**Heavenly Hash.**—Take as many oranges as covers for the table; cut off the tops carefully and scoop out the meat. To one quart of orange (clipped carefully) the same quantity each of nice figs, dates, raisins and citron (all clipped carefully), and the strained juice of one or two lemons. It must have a little acid taste. Then sprinkle a little sugar to taste. Then pour one pint sherry over it, to taste. Put in a china bowl and cover closely to stand over night. Fill the orange cups care-

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fully and cover with a very stiff icing. Keep the orange cups in a cool place.—Mrs. Emma Buford.

**Stuffed Bananas.**—Cut half an inch from both ends of banana; remove one section of the skin and take out the fruit, using only a part of it. Cut in thin slices and mix with it grated pineapple, orange pulp, malaga grapes (cut and seeded) and brandy cherries in equal parts. Sprinkle powdered sugar over all; a little maraschina and sherry wine; refill the cases and cover with whipped cream. This is a course for a luncheon.

**Ambrosia.**—Eight or twelve oranges peeled and sliced, one cocoanut, one pineapple sliced; alternate layers of each, with sugar sprinkled on; have the top of cocoanut.

**Orange Butter.**—Juice three large oranges, grated rind one orange, one cupful sugar, yolks of four eggs, whites two eggs, two tablespoonfuls butter. Beat the eggs, yolks and whites together, until thick; then put all the ingredients into a double boiler and cook, stirring constantly until as thick as honey. Turn out and use when cold. This will keep for several weeks in a cool place.—Tested by Mrs. F. R. Bray.

**Maple Souffle.**—Melt three tablespoonfuls of butter, add three level tablespoonfuls of flour and when frothy, also, gradually, one cup of thin maple syrup. When the mixture boils remove from the fire and slowly pour over the well-beaten yolks of four eggs, and bake in a moderate oven thirty minutes or until well puffed up and firm to the touch.

**Maple and Macaroon Soufflé.**—Pound one and one-half cupfuls of macaroons; measure after pounding. Add one cupful of scalding cream; when cool stir in one cupful of maple syrup, a few grains of salt and the yolks of four eggs, well beaten; mix thoroughly, then fold in the whites of the eggs beaten until

dry. Pour into small molds buttered and sugared, having the molds about three-quarters full. Bake in a pan of hot water and serve immediately.

**Maple Tapioca.**—Mix together four tablespoonfuls of quick-cooking tapioca and three tablespoonfuls of Indian meal and sprinkle into a quart of scalded milk. Stir and cook until the tapioca becomes transparent. Add a cupful and a half of maple syrup, two tablespoonfuls of butter and half a teaspoonful of salt and turn into a buttered pudding-dish. Pour over the top a cupful of thin cream, set into the oven without stirring and bake about an hour. Serve with grated maple sugar.

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## BEVERAGES.

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When one buys good coffee properly browned and ground, and then the infusion is not satisfactory, in nine out of ten cases the coffee has been boiled too long, or the water has not been freshly boiled when poured over the coffee, or the water may have been lukewarm. It is better to start with perfectly cold water than with water not boiling-hot. If coffee is made in the old-fashioned tin, by courtesy called a "coffee-pot," it should be mixed first with cold water, then covered with boiling water and brought slowly to the boiling point. As soon as it actually boils stand it aside for a moment to settle, and drain it off into another pot. A five minutes' rest on the grounds will ruin the best decoction ever made. If coffee is made after the French fashion, by percolation, the water must be freshly boiled, the coffee finely ground, and it must be used as soon as made.—Mrs. Rorer.

**Coffee for 100.**—Take five pounds roasted coffee, grind and mix with six eggs; make small muslin sacks, and in each place one pint of coffee, leaving room for it to swell; put five gallons boiling water in coffee urn, having a faucet at the bottom. Put in part of the sacks and boil two hours. Five or ten minutes before serving raise the lid and add one or two more sacks, and if you continue serving several times, add fresh sacks at regular intervals, taking out the first sacks put in, and filling up with boiling water. To make for twenty persons use one

and one-half pints ground coffee and one gallon water.—Buck-eye Cook Book.

**Coffee for 75 People.**—In making the coffee for seventy-five guests, twelve quarts will be required. Allow three pints of ground coffee, and the whites and shells of three eggs. Place this mixture together in the coffee pot, stir well together, and add three quarts of cold water. Bring gradually to a boil, then add nine quarts of boiling water, and set aside to ripen and settle.

**Coffee.**—Scald the pot. Put in one teacup ground coffee, add one quart of boiling water. Boil ten or fifteen minutes. Before taking from the fire add a dash of cold water to settle it. Set where it will keep hot, but not boil till it is served. Allow a tablespoon of ground coffee to each person and one extra spoonful, in measuring out coffee.

**Drip Coffee.**—Have coffee ground very fine. Use one tablespoon to each cup. Mocho and Java mixed is regarded the best brand, one giving strength—the other fine flavor. Freshly boiled water is essential to good coffee. Pour coffee and water through dripper (with cheese cloth over dripper) three different times, letting stand a short while between times of pouring. Serve with good cream.

**Tea.**—To each cup of tea use one small teaspoonful of tea. Pour over this one cup of fresh boiling water. Let stand well covered five minutes. Serve with sugar and cream.

**Iced Tea.**—Make tea for ice tea just before serving, as it becomes poison to the system if allowed to boil or stand long. One cup of fresh boiling water poured on tablespoonful of tea. Let stand well covered for five minutes, then strain and pour on ice. Serve with lemon.—Miss Gilchrist, Teacher Domestic Science, Knoxville, Tenn.

**Cocoa.**—Take one heaping teaspoon each of sugar and cocoa in each cup. Put on stove equal parts of water and sweet

milk. Let come to a boil and pour slowly into cup, stirring until dissolved.

**Chocolate.**—Dissolve six tablespoons grated chocolate in one quart boiling water; boil fifteen minutes, and add one quart sweet milk. Serve hot. Sweeten to taste.—J. M. S.

**Chocolate.**—Scrape fine one square Baker's chocolate; add two tablespoons sugar and put in a saucepan with a tablespoon hot water. Stir over a hot fire for a few minutes, or until it is perfectly smooth and glossy. Then stir it all into a quart of boiling milk, or half milk and half water. If it is wanted richer, take twice as much sugar, chocolate and water. Excellent.—Mrs. Alice H. Smith.

**Pineapple Lemonade.**—Pare and grate a ripe pineapple. Pour over this the juice of five lemons. Make a syrup of one pint of granulated sugar and one pint of water boiled together ten minutes. Mix and add one quart of water and strain through cheesecloth. This will keep for months if put in a cool place. When serving, pour over crushed ice, and put a maraschino cherry in each glass.—Miss Katherine Bray.

**Cream Lemonade.**—The grated rind of one lemon and the juice of two. Strain and add two cups of granulated sugar. After the sugar is thoroughly dissolved, add a small wine-glassful of white wine. Stir into this mixture, slowly, one quart of boiling milk. Strain through a fine wire sieve. Let cool, and place on ice until thoroughly chilled.—Miss Katherine Bray.

**Egg Lemonade.**—To one whole egg add one tablespoonful of cold water. Beat thoroughly. Add the juice of half a lemon and one or two teaspoonfuls of sugar. Stir well, pour into a glass, and fill up the glass with more water if necessary. This is most nourishing.—Miss Katherine Bray.

**Apollinaris Lemonade.**—Put one cup sugar, half pint water in saucepan over the fire, and when sugar is dissolved, add grated rind of one lemon. Let the mixture come to a boil,

cool and strain and add juice three lemons. When ready to serve add one pint cold Apollinaris water. Put a block of ice to the lemon syrup and just before serving add the Apollinaris. It is delightful.—Mrs. John Gary.

**Claret Sangaree.**—Two dozen oranges, two dozen lemons; grate the rind of half dozen oranges and lemons on one and one-half pounds sugar; let stand two hours, then squeeze the juice of the oranges and lemons on the sugar, add one quart water and strain, then add one quart claret. Before using add three or four pounds of ice and let it melt, instead of adding water; add more sugar if not sweet enough; add ice about two hours before serving.—Mrs. W. R. Theus.

**Roumanian Punch.**—Juice of two dozen oranges, one dozen lemons, juice of two cans sliced pineapple, one bottle of maraschino cherries, or a bottle of strawberry acid; add one gallon water to half the quantity, sweeten to taste, put a lump of ice in bucket, and just before serving add six bottles of seltzer water. When the punch bowl is to be replenished use the remaining juice and seltzer water.—Mrs. J. A. Crook.

**A Maraschino Punch.**—Boil together one quart of water and one pound of granulated sugar for five minutes. Add the grated rinds of two lemons and four oranges to the syrup. Boil five minutes longer, and then strain through a cloth. Add the strained juice of the lemons and oranges, one quart of cold water, two sliced Tangerine oranges, one sliced banana, one quarter of a pineapple sliced fine, and twenty or thirty Malaga grapes, cut in two and seeded, and a one quart bottle of Maraschino cherries and their liquor. Pour this mixture over a block of ice in the punch bowl, and serve as soon as thoroughly chilled.—Miss Katherine Bray.

**Sherry Punch.**—Half gallon water, two cups sugar, rind of three lemons boiled together. When cool add juice of six lemons, half pint sherry wine and quarter pound of crystalized cherries. Freeze.

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**Pineapple Punch.**—Cook one cupful of grated pineapple with one pint of water fifteen minutes; strain through cheesecloth, and add a syrup made by boiling one pint of sugar with one pint of water ten minutes. Add half a cupful of freshly made tea, the juice of three oranges and three lemons, and one cup of grape juice to impart a pale violet color to the beverage. Pour this mixture into a punch bowl over a large lump of ice. In serving, put a couple of fresh violets in each cup.—Miss Katherine Bray.

**Tea Punch.**—Make a strong infusion of tea, pouring a quart of boiling water over a tablespoonful of Ceylon or English breakfast tea, and letting it stand until cold. Strain and add to the following mixture: The juice of three lemons and the juice of three oranges, the pulp and juice of a shredded pineapple and one pint of sugar. When the sugar is entirely dissolved, add one quart of Apollinaris and one box of fresh strawberries or raspberries, used whole. Pour over a block of ice in the punch bowl. Serve.—Miss Katherine Bray.

**Fruit Punch.**—One quart each shaddock, strawberry, pineapple, orange juices; one pint lemon juice; sugar to suit; shaved ice in glasses; then half fill with juices; fill with mineral water; ice cream and strawberry on top; compote of fancy cakes.

**Mint Punch.**—Put into punch bowl one cup of granulated sugar; add juice of six lemons, and stir until the sugar melts.



Put in three peeled lemons, sliced very thin, and leave in the ice until ready to use it. Add, then, one dozen sprays of green mint and a quart, at least, of pounded ice. Stir well for a minute and pour from a height into it two or three bottles of imported ginger ale.—Miss Katherine Bray.

**Tea Punch.**—For a large crowd. Two gallons of tea and the juice of one dozen lemons; sweeten to taste, and add spray of fresh mint. Serve ice cold from a punch bowl.—Mrs. Dabney.

**Cranberry Frappè.**—Boil two quarts of cranberries in two pints of water ten minutes, strain through a coarse cheese cloth, add two pints of sugar (one and one-half would be enough) and stir and boil until the sugar is dissolved, when cold add the strained juice of ten lemons; freeze to a mush and pack as usual; serve in sherbet cups with, or just after, roast turkey.—Mrs. J. M. Parker.

**Cranberry Frappè.**—Add one teacupful of boiling water to one quart of cranberries. Boil until soft, pass through a fruit-strainer, return to the fire, and add sufficient sugar to sweeten. Cook until reduced more than half, then set aside to cool. Before freezing add the juice of one large lemon, also a syrup made of one quart of boiling water and two cupfuls of granulated sugar cooked until rich and syrupy. Stir all together, and freeze rather stiff. Serve in frappè cups with the roast turkey.

**Strawberry Frappè.**—One quart ripe mashed strawberries, three cups sugar, juice four lemons, three pints water; let berries with sugar stand one hour; mix all, pour into freezer and partially freeze.

**Frappè.**—For a very large crowd. Two dozen lemons, three dozen oranges, three cans sliced pineapple, and six quart bottles of Apollinaris water. Make a very sweet lemonade, chop oranges and pineapple, and pour lemonade over it; let it stand until ready for use, then pour Apollinaris water in, using a large lump of ice. Flavor with sherry.—Mrs. Bailey Cantrell.

**Fruit Juices.**—To every pint of juice made from berries add one-half pint of water and from one-quarter to one-half pound sugar; let it come to a good boil and seal air-tight in bottles. This makes a delicious summer drink.

**Grape Juice (Unfermented).**—Stem six quarts of grapes and put over fire with one quart of water; bring slowly to a boil and strain. Return the juice to the fire; bring again to a boil; bottle and seal while scalding hot.

**Grape Juice.**—To one basket grapes pour one and one-half quarts of water over fruit after it is mashed. Let this cook till all the juice can be strained. To one gallon juice add one pint sugar. Put on fire and let come to a boil. Seal while hot. Nice as a cold or hot drink. Hot grape juice with cinnamon and lemon is a nice first course.—Mrs. W. H. Wilson.

**Grape Juice.**—Have the very best grapes; wash well, after stripping from the stems, rejecting imperfect fruit. Put in a porcelain kettle with one pint water to every three quarts grapes; heat to boiling and cook fifteen minutes or longer, skimming as needed. Turn off the juice and filter through jelly bag, putting seeds and skins in separate bag to drain, as the juice from them will be less clear. Heat again to boiling add one cup of hot sugar to each quart juice and seal in bottles. The juice from skins and seeds should be canned separately.—Battle Creek.

**Fruit Juice.**—Wash four pounds berries, pour over them one quart cold water in which has been dissolved two ounces citric acid. Let stand twenty-four hours in a bowl. Strain through a thin bag and to every pint of juice add one pound sugar. Boil five minutes in porcelain kettle; then bottle.—Mrs. Hartmus.

**Fruit Acid.**—Twelve pounds of fruit in a pan; cover it with two quarts water, having previously acidulated the water with five ounces tartaric acid. Let stand forty-eight hours; then strain or let drip in a bag, taking care not to bruise the fruit.

To each pint of juice add one and one-half pounds sugar; stir until dissolved and leave a few days. Bottle and cork tightly. Use two tablespoons to a glass of water.—Mrs. J. H. Freeman.

**Raspberry Vinegar.**—Cover any quantity of raspberries with vinegar, and let them stand over night; squeeze them through cheese cloth; add one pint of sugar to one pint of juice and boil well; skim clean and bottle.

**Raspberry Vinegar (fine).**—Two quarts red berries in a jar with one quart vinegar; stand twenty-four hours and drain; two quarts fresh berries in same vinegar, stand twenty-four hours and drain. To each pint juice add one pound sugar. Boil fifteen minutes; skim and bottle when cold. Use half glass vinegar in half glass water.

**Cherry Bounce.**—Take Morilla cherries; put them into a jar and cover with a good whiskey, and let stand three weeks; then drain off all the liquor; thoroughly mash the cherries, but do not crush the stones; strain this through a bag and add it to the liquor. To every gallon of this add syrup made of two pounds sugar and half pint water; bottle and seal.

**Apple Wine.**—To one gallon good sweet cider, stir in four pounds light brown sugar, and let stand forty-eight hours; then treat as any other wine. A handful of raisins will improve the flavor.

**Grape Wine.**—Mash grapes, let stand twenty-four hours, then strain, and to every two measures add one of sugar. Beat white of one egg, add and stir in well. Take the foam off for nine mornings, strain and bottle. Tie cloth over top till all fermentation is over; then cork.—Mrs. A. H. Ellington.

**Blackberry Wine.**—Wash berries, bruise them; to each gallon add one quart boiling water; let stand twelve hours; squeeze out the juice; add two pounds light brown sugar to each gallon. When it ceases to ferment seal in jars and bottles.—Mrs. Sam Lancaster.

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**Sweet Blackberry Wine, for Medicinal Purposes.**—One quart boiling water to a gallon of mashed blackberries, three pounds sugar to each gallon of strained juice (one pound added each day for three days). Let stand until sugar is thoroughly dissolved. Bottle and cork tightly.

**Blackberry Cordial.—No. 1.**—Boil the blackberries in a little water about fifteen minutes; then strain them. To one quart of juice put three-fourths of a pound of sugar; season with cloves, cinnamon, and allspice, and boil three-quarters of an hour. To three quarts of the juice put in one quart of brandy.

**Blackberry Cordial.—No. 2.**—To each quart of blackberry juice add one pound of white sugar, half an ounce of cinnamon, one-fourth an ounce of mace, two tablespoonfuls of cloves. Boil this mixture twenty minutes; strain, and when cold put to each quart a pint of French brandy.

## PRESERVES AND JELLIES.

“Sweets to the sweet.”

**Preserves and Jellies.**—In making preserves, procure firm, ripe fruit, as it is desirable to have the natural flavor of the fruit, which can not be obtained from hard, unripe fruit.

**Sun Preserved Strawberries.**—Hull and wash four pounds of strawberries, and pour over them the same weight in sugar. Let them stand in the cellar over night. In the morning cover the receptacle with glass, and set in the hot sunshine, taking it in at night. Repeat this for four days, then put the berries in jelly glasses or glass jars, and pour paraffin over the top or close with tight covers. Other fruits may be preserved in the same way.—H. A. L., Tombstone, Ariz.

**Sunshine Preserves.**—Select a bright, sunny day for making these preserves. Begin early in the morning. Select whole, perfect strawberries (or any other small fruit) not too ripe; pick and wash carefully. Put on stove one pint of sugar and enough water to dissolve. Stir well and then let boil until it is almost ready to “hair” or thread. Drop carefully in your berries. Let cook for twenty-five or thirty minutes. Pour in flat dish; set in hot sun all day. Take in just before sundown and put in pint jars and seal. Never make more than a pint in one vessel; but you can have as much on stove at once as you like.

**Brandied Peaches.**—Half pound sugar to one pound fruit put in sugar with little water. When it comes to a boil drop in fruit. Let them scald well, then take out and to every gallon of syrup add one of brandy. Put peaches in a jar, pour



brandy over them. Next morning mix the syrup and brandy; pour over peaches, putting in each peach two or three cloves.—Mrs. J. L. Webster.

**Brandy Peaches.**—Use ripe, white plum peaches, peel them, put in a stone jar a layer of peaches, then a layer of sugar, and so on till the jar is full. Put a saucer on to weight them down, and tie the jar up tight, and set away for several months. The air must be excluded.—Mrs. S. W. Tucker.

**Cherry Preserves.**—Seed cherries carefully; weigh them, and to every pound add a full pound of sugar, putting in vessel a layer of sugar and a layer of cherries, alternately. Let stand over night; pour into kettle and boil gently till fruit is thoroughly tender and syrup thick.

**Damson Preserves.**—Scald the damsons till the seeds can be popped out easily; then allow a pound of sugar to each pound of fruit, and cook till they look glossy.

**Damson Preserves.**—Wash and seed the damsons; allow to every pound of fruit one pound sugar, and to every four pounds fruit, one pint water; start the damsons and water, and let them boil one-half hour before putting in the sugar. Cook till moderately thick.

**Orange Marmalade.**—One dozen oranges cut in thin slices, rejecting the pips; put into an earthen jar with ten pints of cold water, and let stand twenty-four hours. Then boil steadily for two hours; add twelve pounds loaf sugar, and boil three-quarters of an hour longer; cut three or four lemons in thin slices and put in just before removing kettle from the fire. Stir while cooling, as it helps to mix well. Tart oranges are best.—Mrs. J. E. Ryley.

**Peach Chips.**—Take ripe peaches; peel, and cut from the seed. Make a thin syrup; boil the peaches in this until they look clear; then lay them on a sieve to drain; roll in dry brown sugar, and expose to the sun in dishes; change to dry dishes, and dip in sugar again until entirely dried and crystallized.

The syrup may be kept and used for more peaches.—Mrs. H. R. Lancaster.

**Quince Preserves.**—Pare, core, quarter and weigh fruit; allow equal quantity of sugar. Take paring and cores, put in kettle with water to cover them, boil half hour. Strain through a sieve, return to kettle and boil quinces till they are tender; lift out as they are done with a drainer, and lay on a dish. If the liquid seems scarce add more water. Put the sugar in and boil ten minutes before putting in quinces. Let them boil till they change color, say an hour and a quarter, but do not stir them. Have two fresh lemons cut in thin slices, and when done put a few pieces in each jar. Quinces may be steamed till tender if desired.

**Quince Marmalade.**—Wash and quarter the quinces, taking out the cores, but do not pare; put them in a kettle with sufficient water to stew them in; boil until soft; run through a sieve, and to each pound of this pulp put a pound of sugar. Return to the kettle, cook slowly, and stir constantly until done.

**Watermelon Preserves.**—To a bucket of cold water add two handfuls of lime. Cut your rinds, either watermelon or cantaloupe; let it remain in the lime-water twenty-four hours, turning it often from the bottom. Take out of the lime-water, and soak in clear water to remove the lime, changing the water frequently. Scald in strong alum-water, with grape or butter bean leaves, keeping the vessel well covered that the rind may have a good green color. Let them boil in this about ten minutes; then drop the rind in cold water; boil in a strong ginger-tea, making enough to cover the rind well, and long enough to impart a flavor of ginger to the rind. Make a sirup, using two pounds of white sugar to one pound of rind, and water sufficient to boil the rind until perfectly transparent. Do not put in the fruit until the sirup boils; then cook slowly. The rind should be weighed as soon as cut. Sliced lemon is a great improvement; when not at hand, the oil of lemon may be

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used, but not until the preserves have been taken from the fire—while hot.

**Citron.**—Soak rind in salt water ten days; wash to freshen, and weigh it. Boil till tender. Allow one and one-half pounds of sugar to one of rind. Make a syrup and when boiling put in the rind; boil six hours. Season with cloves and lemon.—Mrs. John Gary.

**Pear Preserves.**—Select ripe, but firm fruit, those known as “eating” pears. Pare and core fruit, cutting large pears into halves or fourths, leaving small fruit whole—with the stem on—after it has been scraped. Weigh fruit and use a little more than three-quarters pound of sugar to one pound of fruit. Put sugar in porcelain kettle with enough water to make sufficient syrup. Stir frequently until sugar is dissolved. Let syrup boil ten or fifteen minutes, then add fruit—cooking separately the whole, halves and quarters. Let cook slowly twenty minutes. Take up carefully and place in a stone jar, tying cloth over it. Put in a cool place over night; then drain off syrup into kettle and let boil ten minutes; put in fruit and cook slowly for twenty minutes. Return to stone jar and again leave over night. Next day put on syrup as before and let boil a few minutes; then add fruit and boil slowly to prevent coming to pieces. Cook until clear, and tender enough to pierce with a straw. Put in glass jars and seal. If hard, half-ripe fruit known as “preserving pears” is used, the fruit must first be parboiled awhile

in clear water before placing in boiling syrup. Light, clear, tender preserves result from this process.—Mrs. J. L. Nelson.

**Pear Preserves.**—Peel and quarter, weigh, add a little water, cover close and steam till tender; allow three-quarters pound sugar to one pound fruit; cook till syrup thickens, but not too long.—Mrs. R. D. Rodgers.

**Fig Preserves.**—Drop them in a weak salaratus-water, and let remain for fifteen minutes; wip them dry, and to a pound of figs allow three-quarters of a pound of sugar. When the sirup has well boiled, put in the figs, and boil them until they look clear; take out the fruit, and sun it for two hours; then return to the sirup, and boil a little while before taking off. They may be flavored with either ginger, mace, cinnamon, or lemon. If lemons are used, do not put them in the boiling sirup, as that will make them hard. Slice them, take out the seeds, and put in a vessel with a very little water, and boil until tender; then pour the lemon and the water in which it was boiled into the sirup.

**Fig Marmalade.**—Use ripe figs; let stand in soda water for a few minutes; wipe dry with a coarse cloth; then put on to boil with just enough water to cover them; boil until soft, mashing often. When soft allow three-quarters pound of sugar to one of figs. Cook slowly; stir frequently to prevent burning. Flavor with lemon.

**Strawberry Preserves.**—Select large fine berries; allow two pounds sugar to one pound fruit. Put berries in kettle; pour sugar over them. Allow the berries to cook from the bottom before stirring the sugar all through them. Let them come to a boil, then set aside till they cease to bubble; put them back, and let come to a good boil, then set aside, and the third time just let them begin to boil, and put them in heated jars. This makes delicious preserves, giving a good deal of syrup; but it is a thick syrup and the preserves retain flavor of fruit.—Mrs. Reese Lillard.

**Strawberry Preserves.**—Two pounds fruit, two pounds sugar in a vessel on the back of the range until sugar dissolves; boil fast twenty minutes; let cool and seal. Never make much at a time. A very fine recipe.—Mrs. R. D. Rodgers.

**Strawberry Jam.**—To each pound of ripe berries allow three-quarters pound sugar. Put in kettle and stir gently not to break the fruit; cook half hour, and put in jars air-tight.

**Plum Preserves.**—Have plums nearly ripe, one pound of sugar to one pound fruit. Put plums in a kettle of cold water, and let heat gradually until it boils; pour off this water and do not use it, as it will impair the flavor of preserves. Make a syrup of the sugar and enough water to cook them in; let the syrup boil a few minutes and put in the fruit and let boil till done.

**Jams and Butters.**—Jams and butters may be made from the inferior pieces of fruits. Peach butter is better made from peaches not pared. Wipe them, remove the stones and put them into a porcelain-lined kettle. To each peck add a quart of water, cover the kettle and put it on the very back part of the stove to cook slowly for one hour. Stir every ten minutes. Butters and jams scorch easily and hence require constant attention. At the end of the hour add five pounds of sugar, remove the lid from the kettle, cook slowly and stir for thirty minutes. The mass should be smooth and about the consistency of mush. Have your jars, lids and rubbers in boiling water. Lift a jar, adjust the rubber, fill with jam, screw down the lid. Continue thus until all are filled.—Mrs. S. T. Rorer.

**Blackberry Jam.**—Weigh the fruit, and mash it well. To every pound of berries add a little more than half a pound of sugar. Boil slowly until as thick as desired, stirring constantly.

**Raspberry Jam.**—To every pound of red raspberries allow one pound of white sugar. Put the raspberries in a large bowl, crush them well, and set them aside. To every three pounds



of sugar add one small cupful of water, let it boil until almost ready to turn back to sugar, then stir in the raspberries, and boil together for ten minutes. The jam is perfect in color, flavor and firmness.

**Grape Jam.**—Hull the grapes, boil the pulps till soft, seed them by use of colander or thin cloth; then add hulls and pound for pound of sugar, cooking until it is the consistency of any jam.

**Preserved Peaches.**—Peaches for preserving may be ripe, but not soft. Pare them, cut in halves and stone them. Allow one pound of sugar to one pound of fruit, and to each pound of sugar a teacup of water. Stir until it is dissolved; set over a moderate fire; when it is boiling hot put in the peaches. Let them boil until clear; take up each piece with a spoon and lay on a flat dish to become cold. Let the syrup boil until thick; return the peaches to the kettle and as soon as they are boiling hot seal in jars.

**Apple Preserves.**—Pare and slice your apples; weigh them and your sugar, allowing a pound of crushed sugar to a pound of fruit. In a stone jar place a layer of apples, then a layer of sugar, sprinkling every layer with enough water to moisten the sugar; let this stand all night. In the morning, remove the apples; put the sirup in a kettle, adding a little more water—enough to cook the apples. Clarify the sugar with the whites of two eggs; strain it, and return to the kettle; place on the fire; when nearly boiling hot, put in the apples; give them a good scald, but do not allow them to remain long enough to break; remove from the sirup, place them in dishes, and sun them until a little tough; return to the sirup, boil a short time, and sun again; then return to the sirup, and boil until quite clear and the sirup is thick. Flavor with lemons sliced, or with ginger. Seal tight.

**Apple Preserves.**—Pare, core and weigh the apples; and to every pound of fruit allow one pound sugar and a teacup

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water. Make the syrup, and when boiling, drop in the apples and boil till they are clear. A few quinces added give a very fine flavor.

**Apple Butter.**—Reduce four gallons of cider to two by boiling, then add five pounds of sweet apples. Stir and cook slowly until the apples are tender. Then begin to add tart apples that have been pared and cored, until you have a perfectly smooth and thick mass. Cool slowly, skimming whenever necessary and stirring almost constantly until the material will not break. Take out three or four tablespoonfuls and stand aside; it is perfect if it does not separate. If it has not been cooked sufficiently long the cider will leave the mass and form a liquid in the saucer. As a rule it will require five pounds of sweet apples and a bushel of sour apples to each gallon and a half of cider. Sugar and spice may be added.—Mrs. Rorer.

**Jelly.**—In selecting fruits it is very essential that you exercise care to select those not over ripe. Always be careful in skimming; to have clear, pretty jelly, after adding the sugar, every particle of scum should be taken off as it rises. Boil a quart or three pints of syrup at a time, as it jellies much quicker, and is consequently, of a brighter color. Let all jellies get cold before covering; then cover with melted paraffine. The paraffine may be saved when taken off the glasses, washed, wiped dry, put in a jar and used again next year.

**Apple Jelly.**—Take any number of juicy apples, put them in a porcelain kettle and boil to rags. Then strain through a cloth or sieve. Put one pound sugar to each pint juice and boil till it jellies. The color will be prettier in any jelly if made in small quantities, say one pint at a time.

**Apple Jelly, No. 2.**—This recipe will answer for crabapples, quinces, Japanese quinces and ordinary apples. Remove the cores and seeds and cut the fruit into strips; put it into a porcelain-lined kettle, cover with cold water, allowing to each pound of fruit a quart of water. Cover the kettle, boil for twenty minutes, drain the pulp over night and the next morning measure the liquor. Put it into a porcelain-lined kettle, bring to the boiling point, boil for fifteen minutes, add half the quantity of sugar, stir a moment until the sugar is dissolved, and if you have been careful and the fruit is in good condition, jelly will be formed instantly. In measuring the liquid before you put it over the fire it is well to measure half the quantity of sugar at once, so that there can be no mistake. Before turning the jelly into tumblers put a teaspoonful into a saucer and stand it on the ice. Take the kettle quickly from the fire or it may become thin. When jelly boil too long it is not stiff, or it is sticky or ropy, according to the fruit. There can be nothing done to remedy either condition; a second cooking always makes it worse.—Mrs. Rorer.

**Damson Jelly.**—Select ripe damsons (pick off stems) and wash them. Put into a kettle with just enough water to prevent sticking. Let them boil one hour or longer. Strain through a bag. Allow one pint juice to one pint sugar; boil ten minutes; add sugar and boil till it jellies.

**Plum Jelly.**—Have your plums thoroughly ripe; put them in a kettle, with two pints of water to half a bushel, three pints to a bushel; let them boil until done, stirring all the time. When they have all burst, they are done, and should be poured slowly through a sieve. After all the juice has dripped out,

strain it through a piece of flannel. To every pint of juice put one pound of loaf-sugar; put it on, and let it boil until it jellies. Take the fruit that is left, and place on the fire, allowing a pound of sugar to the same of fruit, or a little more weight of sugar; cook until done. This will make very nice marmalade.

**Grape Jelly.**—Pick and wash your grapes; put them in a kettle, and to six pounds of fruit put half a pint of cold water. Place the kettle on the fire, and steam until the grapes have yielded their juices; then strain, and to each pint of juice add one pound of loaf sugar. Cook fifteen or twenty minutes.

**Grape Jelly, No. 2.**—Put only enough water with the fruit to start a boil and cook half an hour and drain well through a flannel bag—do not squeeze. To each pint of juice add three-quarters of a pound of the best granulated sugar, boil about twenty minutes, skimming carefully. One-quarter of a pint of red currant juice to every pint of grape juice improves the flavor. Green grapes make a beautiful light colored jelly. They should be used when they are full grown and just beginning to turn.

**Grape Jelly.**—Gather Catawba grapes just before they are ripe. Pick them from the stems, wash, and put in a stone jar. Set the jar in a vessel of hot water over a quick fire. When the juice comes well out of the grapes take them from the fire, and strain. To each pint of juice put one pound of the best loaf sugar. Boil twenty minutes. Fox grapes make equally good jelly.

**Quince Jelly.**—Wash and cut up the quinces, taking out the cores; boil in clear water until tender; strain through a flannel bag, and to each pint of liquid allow a pound of loaf sugar. Boil until done.

**Strawberry Jelly.**—To one gallon of strawberries add one quart of water; let boil until the juice has cooked out of ber-

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ries, then strain, and if berries are acid to each cup of juice add half cup sugar, and if not very acid use less sugar. Cook until it will jelly, and pour into glasses. Lemon juice or citric acid added to juice will make it jelly easily. Delicious.—Mrs. J. E. Ryley.

**Cranberry Jelly.**—One quart of berries, half pint water, one pound sugar. To a quart of berries add half pint water, stirring frequently; when soft mash through a sieve; add sugar and let boil up once, as much boiling after the sugar is put in will cause the sauce to be dark.

**Apple Jelly.**—Wash and cut up apples, leaving the cores; put them in a kettle with enough water to cover; boil till tender and strain through a flannel bag. If apples are very tart allow one pound of sugar to each pint of juice, or half pound if apples are sweet. Lemon juice is an addition. Boil twenty minutes after sugar is added to juice. It will be lighter if made one pint at a time.

**Syrup.**—Four pounds of brown sugar, three pints of water, small teaspoonful alum (pulverized); let come to boil and boil three minutes; strain if necessary.—Mrs. C. A. Derryberry.



## CANNED FRUITS AND VEGETABLES.

**Canned Fruits.**—Never use inferior fruits for canning or preserving. The secret of success is to have your jars brimful and perfectly air-tight. Roll your jars in hot water, and set them in a pan of hot water, convenient to the boiling fruit; heat the tops. After filling the hot jars with the hot fruit, screw the tops on, and for a day or two occasionally examine and screw them on tighter as the fruit shrinks, and the glass contracts. Replace old rubbers with new ones every year. Black rubbers are the best. It is very important to take a silver knife and run down in the jar, at the sides, to expel the air bubbles, just before sealing.

**Syrups.**—Proportions of sugar and water required in the syrups of the different fruits: Pineapple, one pound sugar, one pint water. Peaches, half pound sugar, one pint water. Quinces, half pound sugar, one pint water. Pears, half pound sugar, one pint water. Blueberries, half pound sugar, one pint water. Sour plums, three-quarters pound sugar, one pint water. Sweet plums, half pound sugar, one pint water. Cherries, half pound sugar, one pint water. Red raspberries, half pound sugar, one pint water. Blackberries, half pound sugar, one pint water. Strawberries, one pound sugar, one pint water. These quantities give you well-sweetened fruit with a rich syrup.

**Canned Cherries.**—Stem them, wash, and seed them, allow half pound of sugar to each pound of fruit. They make their own juice. Boil a few minutes and can, observing the same rules as in canning other fruit. It will be found convenient to

pour the boiling fruit into a pitcher and then into the jar, as it can be done more rapidly.—Mrs. H. R. Lancaster.

**Canned Peaches.**—Select large, ripe peaches (not soft); pare and halve them; throw them in cold water until ready to can them. To each pound of fruit allow half pound sugar, and just enough water to prevent scorching. Let them come to a boil and boil about five minutes; put them into the jars (having heated them by pouring some very hot water in them, and set them in a pan of hot water; also heat the tops); let the jars be full of fruit, and pour the hot syrup over them. Screw the tops on immediately.

**Canned Peaches.**—Have nice plum peaches; wash clean, peel carefully, cut in halves and put them in cold water to prevent discoloring. Have a porcelain kettle, into which put the sound peelings and the seeds of the peaches, and when the kettle is half full cover with boiling water and boil till tender. Then strain into a bowl; wash the kettle and put in the water from the peelings. Then put in your peaches, and boil till you can stick a straw into them. Can while boiling hot. Run a silver knife down the sides to expel the air. This syrup may be dark but will bleach out in the course of time—during the winter. Do not use this same syrup for a second kettle of peaches, as it makes too much acid, and they will not keep.

**Canned Peaches.**—Pare, halve and seed; make a syrup in proportion of one pint water to a pound of sugar (use best granulated sugar). When syrup boils drop in enough fruit for one can. Have cans prepared by placing in a large pan of hot water; also put a silver tablespoon in the can before filling. In canning use porcelain lined kettle and new rubbers. Fill can to overflowing; screw top tightly; keep in a cool dry place.—Mrs. B. O. Snider.

**Canning Red Raspberries.**—Fill the jars with fruit, shaking down well (but do not crush). Adjust rubbers and screw on tops loosely. Put several folds of cloth in a kettle to prevent

contact; then put in the cans, separating them from each other with a folded cloth. Surround with tepid water, to rather more than one-half the height of the jars. Then bring to boiling point, and boil until the steam will issue from jars when opened. Lift from kettle, and fill to brim with boiling syrup, made in proportion of one cup sugar to half cup water, and for a pint can of raspberries add one tablespoon of currant juice (this gives the berries a rich flavor). All kinds of berries canned in this way, remain perfectly whole and retain a fresh fruit flavor, that is lacking when stewed or cooked in a granite kettle. Plums and peaches require longer cooking than a tender berry.—Boston Cooking School.

**Canned Blackberries.**—Have nice ripe berries; wash and put in kettle with a teacup of water. Let them come to a good boil and can; add a cup of sugar, if you like.

**Canning Tomatoes.**—Only perfect tomatoes should be used for canning. If a large quantity is to be canned, have a large panful of boiling water on the stove all ready. Select your tomatoes, and drop them into the boiling water, leaving them there for only a few minutes. Then remove them, and place in another panful of cold water, when the skins can be readily removed. I cook tomatoes just long enough to bring them to a brisk boil, when they are ready to can. Have the jars already cleaned and on the stove hearth heating, then there will be less danger of breakage. Have the rubbers—all new ones—handy. I get new rubbers and lids every season. After filling the jar full with the boiling fruit, put a knife down into it, to insure the escape of all air, then see that the jar is filled to the brim. Wipe the jars perfectly dry, place the dry rubbers on, then screw the already hot lids on as tight as you can, and set aside to cool. Do not try to screw the lids on tighter after they are cool, for it destroys the suction. The above rules will hold good for any kind of fruit, only some have to be cooked longer than others.—Mrs. B. M. W., Chilocco, Okla.

**An Infallible Method of Canning.**—When ready for canning, rinse and drain the jars, and set them on a wet folded towel. Cook the fruit or vegetables until tender, adding sugar if desired. Using two kettles and cooking only enough for one jar in each will prevent the fruit from becoming crushed by stirring. Now for the secret. Heat the lids thoroughly, but not so as to crack the porcelain lining. Place the rubber on the jar, fill level full with fruit, and lifting the hot lids with a cloth, screw tightly in place. If the lids are old, take a hammer and tap lightly all around while the lid is hot, to make the union perfect. The union of the rubber and the hot lid with the jar filled with hot fruit makes the jar air-tight, which is the secret of keeping fruit. Don't try to tighten the lids when cold, for if you do you will break the union and admit air. Use dark rubbers, as they are more elastic, and can be used for several years. You may can vegetables, fruits, rhubarb covered with cold water without cooking, left-over chicken and broth and many other things by this method.—S. L. L., Marion, Ohio.

**Another Method of Canning.**—First be sure that your rubbers are firm and clean and strong. Also be sure that the mouths of your jars are perfect. For small fruit allow one pound of sugar to four pounds of fruit. Always use a porcelain-lined kettle. Put in the fruit, sprinkle sugar over it, and let stand for an hour or two. Then put over the fire, bring to the boiling point, and can immediately. Have the jars in hot water brought to a scald from cold. Scald the covers and the rubbers. Many a jar of fruit has spoiled because the cover and the rubber were not sterilized. Larger fruit needs a longer cooking. Pears must first be boiled in clear water; then add sugar and flavor to taste. Let me once more emphasize the absolute necessity of good rubbers, whole jars and the sterilizing of all the paraphernalia. Then your fruit, like mine, will keep for years.—F. W., Boston, Mass.

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**Sulphured Apples.**—Pare and cut in quarters or eighths two gallons of apples. Have ready a split basket with nice white cloth spread in it. Put apples in this. Have ready a barrel with vessel for coals of fire in the bottom. Suspend basket in barrel by running a stick through handle and resting ends of stick on top edge of barrel. Cover with tablecloth, or something similar, so as to make air tight; when all is ready, raise one corner of cloth and drop a handful of sulphur on the coals of fire in vessel at bottom of barrel. Close quickly and leave ten or twelve hours. Then put away in glass or stone jars, covering latter with cloths tied over the top. These are fine for winter use, tasting much like fresh fruit.—Mrs. J. R. Thomas.

**Canned Beans.**—To five quarts of beans, strung and broken, put seven pints of water, one pint cider vinegar, half cup sugar. Boil all together at least thirty minutes—then can in the usual way. When ready for use, soak a few minutes, then boil with piece of bacon two and one-half hours.—Mrs. J. R. Thomas.



## CANDY.

“It shall be in thy mouth sweet as honey.”

**To Prevent Sugar and Fruit Syrups from Overflowing or Rising Too High.**—Butter well the inside of a vessel, about two inches from top; this will keep the syrup from rising higher than where it is buttered.

**To Prevent Syrups for Making Candy From Burning While Boiling.**—To avoid this put in your vessel three or four white stone marbles. The heat will keep them rolling and prevent the scorching or burning which often happens, and this does away with constant stirring.

**Fudge.**—Two cups white sugar, one cup cream, one tablespoon butter, one-fourth cake Baker's chocolate; mix sugar and cream; when hot, add chocolate (grated); as soon as it boils, put in butter. Stir vigorously and constantly until thick. Remove and beat until quite cool; pour into buttered tins.—Mrs. C. A. Derryberry.

**Fudge.**—Three cups sugar, two large tablespoons of butter, one-quarter cake of Baker's chocolate; put these ingredients into a porcelain kettle, with enough milk to cover. Boil until it slightly hardens when tested in cold water. Add a teaspoon of vanilla and beat until nearly cold; then pour in buttered dish; cut in squares.—Miss Annie May.

**Fudge.**—Two cups granulated sugar, two-thirds cup cream or milk, one square Baker's chocolate shaved fine. Boil together, stirring constantly until it makes a soft ball when dropped into cold water. Remove from the fire and beat until nearly cold; flavor with vanilla and pour into a buttered tin; cut into squares.—Mrs. J. E. Ryley.





**Nut Fudge.**—Two cups of brown sugar, two cups of white sugar, one cup of molasses, one cup of nuts, one cake of sweet chocolate, one cup of sweet milk, lump of butter. Put all except nuts on to boil for about twenty minutes; remove from stove and beat hard until it begins to cream; then stir in the nuts and pour in a greased pan; when nearly cold cut into squares an inch wide.—Mrs. J. M. Thompson.

**Chocolate Fudge.**—One-quarter cake of Baker's chocolate, three cups sugar, one cup rich milk, one-quarter pound of butter. Mix grated chocolate, sugar and milk and boil till there are no bits of chocolate visible. Put a little in a saucer and run a spoon through it—there will be an open mark left if it is done. Take from the fire and cream into it the butter until the whole is cool enough to pour into the buttered dish—later cut in squares.—Miss Guy Leeper.

**Cocoanut Fudge.**—Two cups sugar, two-thirds cup milk, butter size of English walnut. Put on stove, stirring all the time, and cook like chocolate fudge until done. Beat until nearly cold and add as much cocoanut as desired. Pour in buttered pans.—Mrs. M. L. Madison.

**College Fudge.**—A college girl gives this as her recipe for making fudge: Boil a fourth of a cake of chocolate, a pound of granulated sugar (two cupfuls), a cupful of milk, and a teaspoonful of butter five minutes. Then remove from the fire and add a pound of marshmallows, cut into small pieces. Beat until candy begins to stiffen, then pour into buttered tins. The brown fudge should be well spotted with the white of the marshmallows.

**Penocha.**—Two cups sugar (one white and one brown), half cup milk, pinch salt and one tablespoon butter. Cook until it will form soft ball in cold water; take from fire, add one table-

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## COOK WITH GAS

spoon vanilla. Stir until begins to cream; add one cupful chopped English walnuts (I use any kind of nuts). Pour on buttered platter; let cool and mark in squares. Very fine.—Mrs. Lee Agnew.

**Penotia Candy.**—Four teacups best sugar, one cup sweet cream or milk, one-half pound English walnuts, chopped fine, one teaspoonful vanilla; cook fifteen minutes on hot fire; stir constantly after it begins to boil; add nuts and vanilla just before taking from fire; turn quickly into buttered tins and mark into squares before it sets.—Mrs. C. A. Derryberry.

**Pinuchi.**—Three and one-half cups of brown sugar, lump of butter size of egg, one and one-quarter cups of milk; cook till it strings. Then stir in half pound of shelled pecans, one tablespoon of vanilla. Beat till it begins to cool. Pour on a buttered platter and cut in blocks.—Patty Crook.

**Panocha.**—Have ready shelled a quantity of pecan nuts. Put one pound of dark brown sugar and half a cup of cream into a saucepan; stir over the fire until it melts and boils and forms a soft ball when dropped into cold water. Take from the fire; add half a pint of pecans, stir until the sugar is granulated, and then drop it in little cakes on oiled paper.

**Marshmallow Panouche.**—One cup of brown sugar made into a candy with two tablespoons of butter and a scant cup of cream; when this reaches the “string” stage, add half a pound of chopped hazel nuts and about one and one-half dozen marshmallows, with one teaspoon of vanilla for the flavoring; stir hard and pour into buttered tins to cool.

**Pink Fondant.**—Work into a piece of vanilla fondant a few drops of pink coloring matter, adding more if the desired shade is not produced when it has been thoroughly worked through. If the shade is too deep add white fondant and work until it is all the same shade.

**Fondant.**—It is a good plan when making candy to prepare all the ingredients before one begins to cook the sugar. Shell the



nuts, if they cannot be bought already shelled, and stone the dates. Blanch the almond kernels by pouring boiling water over them. Allow them to stand for about five minutes, when the skins can easily be removed by pressing between the thumb and forefinger. Lay on a napkin to dry well before using. The first step to be learned in making candy is the preparation of the fondant, which is the foundation for all cream candies. The proportion is:

**For White Fondant.**—Two cupfuls of granulated sugar, half cupful of water, a pinch of cream of tartar.

**For Maple Fondant.**—Two cupfuls of brown sugar, one cupful of maple syrup, one cupful of hot water, a pinch of cream of tartar.

When making large quantities of candy it will be found better to cook twice this amount at once. Put the sugar and cream of tartar into a kettle which cooks evenly all over the bottom; pour in the water, and when all the sugar is wet, place over the fire and boil. To test, hold the forefinger in a cupful of water for a few seconds, dip quickly into the boiling syrup, then back into the water. If the syrup can be rubbed off the finger with the thumb and rolled into a soft ball it is ready to take off the fire. This is the best test I have found.

Allow the mixture to get cold, then stir until it creams, and turn out on waxed paper. Take the lump of fondant up in the hands and work thoroughly until it contains no lumps and is in good condition for molding into the different shapes.

Fondant prepared in this way is just right for making candies which are to be covered with chocolate. For the colored creams the syrup should be cooked a little longer, and not allowed to become perfectly cold before beating.

The maple fondant is cooked and tested in the same way as the white, but usually requires longer beating to make it cream.

If the candies are to be dipped in chocolate they must be allowed to dry after molding.

Take a large piece of fondant in the hand, work until soft, then form a small hollow in the top. Pour a few drops of vanilla into this hollow, then fold over and work the flavoring through the fondant. Continue until the fondant has enough vanilla, which can be determined by tasting. Flavor a small piece of fondant with lemon extract, another with orange, and another with some different extract, say pineapple, coffee, etc. Roll each into a long roll, lay on waxed paper, press with a knife into a rectangular shape as nearly as possible, half an inch wide and a quarter of an inch thick. Let stand to dry. When they can be raised off the paper without sticking cut each flavor a different shape—the lemon into three-cornered pieces, for instance, the orange into diamond-shaped pieces, and the pineapple into squares.—Mrs. S. T. Rorer.

**Boiled Fondant.**—Two cups granulated sugar, half cup (good measure) boiling water, one-third teaspoonful cream tartar. Put on stove and stir until sugar is dissolved, usually as it begins to boil. Do not stir after it begins to boil, but cover and let it boil moderately for five minutes, being careful that the vessel is not moved; after it has boiled five minutes remove the cover and test by dropping a little of the mixture in cold water. It should usually boil for perhaps two or three minutes after the cover is removed, but if when dropped into the cold water a soft gluey ball may be formed with the fingers, it is done; remove from fire, cover with a towel which has been wet in ice water; let stand fifteen minutes to cool. Then stir, being careful not to stir in the crystals which have formed during the boiling on the sides of the vessel. A thick creamy mass should be the result. When hard enough knead with the hands; flavor.—Mrs. M. L. Madison.

**Praulines.**—Four cups of brown sugar, moisten thoroughly with maple syrup. Cook this with a lump of butter, until it hardens slightly (but not as hard as pulled candy). Remove from fire, beat hard until it begins to harden, then add one cup

of hickorynuts and drop on a marble slab until cool.—Mrs. J. L. Newsom.

**Pralines.**—Two cups coffee “C” sugar, half cup maple syrup, one cup milk, piece of butter size of an egg. Boil all together eight minutes; stir all the time while cooking. After removing from fire stir until almost cold; then add one cup of pecans. Drop on greased paper.—Mrs. Martha Dodson.

**Pecan Pralines.**—To make pecan pralines take a large cupful of granulated sugar, put in dry pot and stir constantly until every bit of sugar is dissolved. Add a bit of butter and lemon peel, and when it becomes a syrup pour it over shelled pecans. Pour out on marble or buttered foolscap. Another recipe is this: Place four pounds of sugar in a saucepan with half a pint of boiling water and boil hard for twenty minutes. Add a pound of butter and boil five minutes; stir hard; add one quart of kernels and when it again comes to a boil pour into buttered tins or saucers and set away to harden.

**Butter Scotch.**—Ten tablespoons sugar, eight tablespoons nectar drip, three tablespoons water, butter size of egg. Boil all together for twenty minutes till it is a good brown, and then drop from spoon on a marble slab.—Mrs. J. L. Nelson.

**Pecan Candy.**—Put two cups of sugar in a kettle and stir constantly. Have ready one cup of pecans. When sugar is melted stir in pecans and pour on marble. Have a roller in cold water and roll very thin.

**Taffy Candy.**—Four cups sugar, one cup boiling water, one teaspoonful vinegar, one tablespoonful butter. Boil until it hardens in water. Pour on a slab and pull.—Mrs. J. L. Nelson.

**Boston Cream Candy.**—Three pounds granulated sugar, one pound white syrup, one and one-half pints sweet cream, three pounds of almonds before they are shelled. Boil sugar, syrup and cream together until it makes a soft ball when dropped in cold water. Remove from fire, flavor with vanilla and stir as long as it can be stirred. Before too stiff add almonds which have



previously been shelled and blanched; pour into a deep buttered tin and when nearly cold cut in slices.—Mrs. J. E. Ryley.

**Molasses Candy.**—Dissolve one cup sugar in half cup vinegar; mix with one quart molasses, and boil till it hardens when dropped from the spoon into cold water; then stir in one tablespoon butter and one teaspoon soda dissolved in hot water. Give one hard stir and pour into buttered dishes. Pull hard until white, using only the tips of the fingers.

**Molasses Candy.**—Boil one quart molasses in a deep vessel. Boil steadily and stir from side to side. When a little bit put in cold water becomes brittle it is done. Pour into a buttered dish and pull as soon as cool enough to handle, or you may stir in, when it is nearly done, some walnuts. Boil a little longer; pour on buttered dish and cut in squares.

**Sugar Candy.**—Three cups sugar, half cup vinegar, half cup water. Boil without stirring till brittle. Pour on a buttered dish and pull till white and light.

**Mexican Sugar Candy.**—Shell sufficient pecans to make half a pint of meats. Put a cupful of granulated sugar into an iron saucepan, stir until it melts, but do not let it burn. Take from the fire, and when slightly cooled add a cupful of milk; add another cupful of sugar and stir the whole until, when dropped into cold water, the syrup forms a soft ball. Take from the fire, add the nuts, stir until it granulates, and turn into a shallow, greased pan. Quickly flatten out, and when cold break into squares.

**Caramel Candy.**—Two cups sugar, one cup cream; place on fire; one cup sugar, put in a pan and let scorch; stir while scorching—when it becomes a syrup pour into the other and stir until

it is well mixed. Drop in cold water, and if it comes up without sticking, take from the fire and stir it until almost cold. Add a cup of nuts; pour on buttered dish and cut in squares.—Mrs. Robert Paine.

**Cocoanut Candy.**—Two pounds of white sugar, three-quarters pint of water. Boil until it will string (as for icing). Add pinch of cream of tartar, one heaping tablespoonful of shaved paraffine. When this is thoroughly dissolved add one grated cocoanut and stir until it thickens and creams. Pour in buttered dish and cut when nearly cold.—Mrs. J. L. Newsom.

**Cocoanut Candy.**—Take one large grated cocoanut and put into a deep bowl. Put into a saucepan four cups sugar, with hot water to dissolve it in; let it boil until it threads from the side of a spoon; then gradually pour over the cocoanut and beat hard. Drop in cakes on a cold slab.—Mrs. H. R. Lancaster.

**Cocoanut Candy.**—The proportion is one heaping cup of grated cocoanut to two even cups of granulated sugar. Wet the sugar with the milk of the cocoanut and a little water, for there is scarcely enough milk from the cocoanut to moisten it sufficiently. Boil until, when tried in cold water, it is hard enough to pick up in the fingers, though not hard enough to crack against the sides of the goblet. Have the grated cocoanut in a vegetable dish or bowl with a lump of butter the size of a small walnut. Pour the boiling hot candy on the cocoanut and stir until it begins to look white and creamy, then pour out on a platter and when cold cut in squares. It is well to grate the cocoanut the day before using and spread it on a platter to dry. Keep the milk in a cool place, as it sours easily.

**Hickory Nut Macaroons.**—Beat the whites of two eggs to a froth, add slowly one cupful of pulverized sugar and one cupful of nuts, chopped fine, mix thoroughly and drop on buttered tins. Bake slowly.



**Hickory Nut Macaroons.**—One pound of powdered sugar, one pound of chopped hickory nuts, the whites of five unbeaten eggs, half a cup of flour, two small teaspoonfuls of baking powder. Drop on buttered paper and dry in the oven. These are delicious.

**Chocolate Macaroons.**—Scrape fine half a pound of Baker's chocolate. Beat stiff the whites of four eggs, and stir into the eggs one pound of powdered sugar and the scraped chocolate, adding a very little flour. Form the mixture into small, thick cakes, and lay them, not too close, on a buttered tin, and bake them a few minutes. Sift sugar over them while warm.

**Peanut Kisses.**—Shell and remove the brown skin from one quart of roasted peanuts. Put them through a nut-grinder or pound them to a paste. Add half a pound of powdered sugar and the unbeaten whites of four eggs. Beat all well together, drop by teaspoonfuls on paper and bake in a moderate oven until a golden brown.

**Egg Kisses.**—Fourteen heaping tablespoons of fine granulated sugar poured on the whites of six eggs. Beat until it will drop from a spoon like batter, or stand alone. When beaten add one cup pecans. Line pan with brown paper, but do not grease. Bake slowly, and when done you can lift off paper.—Eunie Gooch.

**Egg Kisses.**—Four eggs—whites beaten stiff; one cup sugar, beaten in eggs—then stir in one cup sugar. Take wrapping paper—do not grease—and drop mixture from fork and bake in quick oven.—Mrs. C. P. Black.

**Peppermint Drops.**—One cup of sugar, just moistened with boiling water; boil five minutes; take from the fire and add cream of tartar size of a pea; mix well and add half teaspoonful of essence of peppermint; beat briskly until the mixture whitens, then drop quickly on white paper. Have cream tartar and peppermint measured while the sugar is boiling. If it sugars before it is all dropped, add a little water and boil a

minute or two. Wintergreen, lemon or other flavors may be made the same way.—Mrs. Mattie Wood.

**Lemon Drops.**—Pour enough lemon juice over half a pound of powdered sugar to dissolve it; put it in a pan and boil to a thick syrup; drop a little in cold water and when it is brittle it is done. Then drop on buttered plates in small drops and set away to cool and harden.

**Cocoanut Caramels.**—Two cups of sugar with enough water to boil it. When ready to take off, put in one cup of cocoanut with a small piece of butter. Flavor with vanilla.

**Chocolate Caramels.**—Put half pound of grated, unsweetened chocolate, four ounces of butter, one pound of brown sugar, half cup of molasses, half cup of cream and one teaspoonful of vanilla sugar into a saucepan; stir the whole over a slow fire until thoroughly mixed, and then boil slowly until the mixture hardens when dropped into ice-water. Turn into greased, shallow pans and stand aside to cool. When nearly cold dip a sharp knife in olive oil, mark the caramels in squares; when cold break apart and wrap in waxed paper.

**Peanut Brittle.**—Shell and remove the hard skins from two quarts of peanuts; roll until they are slightly broken; sift the peanuts lightly and allow the finer portion to fall on an ordinary bread board; they must be sufficiently thick to cover the board; stand the remainder aside. Put one pound sugar into an iron saucepan; stir over the fire until it melts and slightly browns; then stir in just as many peanuts as the sugar will hold; turn out quickly on the board that has been covered with the fine nuts; roll it out in a thin sheet; cut into squares, and when cool break apart.

**Creamed Dates.**—Mold pink fondant into a ball, then roll between the palms of the hands until about the length of a date. Place inside the stoned date, and press the edges of the date together, allowing about a quarter of an inch of fondant to show the whole length of the date. Roll in granulated sugar.

**Stuffed Dates.**—Seed the dates and in each one place pecans or English walnuts. Roll in sugar.

**English Walnut Creams.**—Work half a pound of fondant until creamy, and add, a little at a time, a teaspoonful of vanilla. Have ready English walnuts shelled and divided in halves; take a piece of fondant the size of a marble, roll in the hand, place it between two halves of the walnuts, press together and stand them aside to harden.

**Maple Creams.**—Mold maple fondant into any shape desired, and dip either in chocolate or in maple fondant melted.

**Chocolate Creams.**—Cream thoroughly two-thirds cup sugar, three-quarters cup milk, put on and cook till forms a soft ball when dropped in water. Have prepared two squares of Baker's chocolate, half as much paraffine melted; when the cream is taken from fire flavor with vanilla. Set in cold water and beat awhile, then pour out on marble slab, and knead like dough. When firm make into little balls, then dip (with a hat pin) in chocolate mixture and drop on greased paper; put nuts on soon as you drop them.—Mrs. A. H. Ellington.

**Nougat.**—One and one-quarter pounds sugar, three table-spoons glucose, add to this one cup water in one vessel, and in another vessel put three-quarters pound sugar and three-quarters cup water. Let each cook until it ropes, then pour first the three-quarters pound sugar in the well-beaten whites of three eggs, and then pour in the other syrups, beating all the time. When quite stiff add half pound almond nuts. Put on dish and shape like a loaf. Set aside until cold. Then slice. Add flavoring to taste—just before putting in nuts.—Mrs. Martha Dodson.

**Marshmallows.**—For marshmallows, take two ounces of powdered gum arabic and pour over it eight tablespoonfuls of water, and let it soak for an hour; then heat slowly over boiling water until the gum is dissolved. Strain through cheesecloth, add about seven ounces of confectioners' sugar, and stir over

# THE WHIG

## JACKSON'S LEADING NEWSPAPER

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the fire until white and quite stiff. This should take at least three-quarters of an hour. Remove from the range, beat quickly for say two minutes, and add a teaspoonful of vanilla. Pour into a tin pan previously dusted with corn starch, and set aside to cool. Cut into squares when cold, and roll each square in corn starch and put away in tin boxes.

**Moravian Mint Cakes.**—The following recipe was brought from Moravia by the Moravian nuns when they came to this country to avoid persecution prior to the lading of William Penn, settling at Litiz, Pa. It has never been in print, having been closely guarded within Moravian families ever since. One pound of pulverized or confectioners' sugar, three tablespoonfuls water and five drops oil of peppermint (essence of peppermint will not do). Mix half the sugar with the water in a porcelain lined saucepan; put on the fire and stir until it boils up. Take at once from the fire and stir into it the remaining sugar and the oil of peppermint. When thoroughly mixed, return to the fire and let it boil up again. Remove at once from the fire and pour into tin patty-pans, or drop on greased stiff paper to make cakes the size of a dollar. The pans should not be greased. If allowed to more than just boil, it will show clear, and be spoiled. When properly made it is a creamy white confection, and is especially nice for children, being pure and wholesome.

## PICKLE.

If all our world were sweetness,  
Without a variation,  
We'd soon become insipid,  
Devoid of animation.  
So here's to sour pickles,  
May they always have their rights,  
Add zest unto our banquet,  
And whet our appetites.—Bessie Warren Leach.

**Excellent Pickle Recipe.—Part I.**—Half bushel tomatoes, one dozen large onions, one dozen green peppers. Grind very fine and put a layer of salt and then of tomatoes in a cheese cloth sack and hang up to drip over night; then squeeze out and cover with vinegar and cook slowly. **Part II.**—Two pounds light brown sugar, two tablespoons cinnamon, one tablespoon spice, one tablespoon cloves, one tablespoon black pepper, half cup mustard, one pint horseradish. Add enough vinegar to this second part to make thin, and heat together in a separate vessel, and after first part comes to a boil pour in this second part and take immediately off the stove and put in jars as you would any pickles.—Mrs. Fite.

**Preserve Pickles from Molding.**—Drop a few slices or perhaps a few gratings of horseradish on the top of pickles in each jar. This addition adds piquancy to the cucumbers and preserves their crispness.

**Mixed Pickle.**—Equal quantities of green tomatoes and cabbage, one peck cut fine; sprinkle with salt and let stand over night. To this one peck add eight large white onions. Sprinkle this with salt too. Next morning squeeze all the salt out. Two gallons of bulk cucumber pickle with all the vinegar squeezed



out and mix with all the other ingredients, and scald in common vinegar. Squeeze hot vinegar out, then add twenty cents worth white mustard seed. Scald half gallon good apple vinegar with four pounds of brown sugar, eight pods of red pepper, one dessert spoon of tumeric, quarter pound box of mustard, mixed with cold vinegar to a part. Three teaspoons of spice, three of cloves, one of mace, six pieces of ginger, twenty cents worth of stick cinnamon beat in a mortar till fine. Tie it up into six or eight little bags. Boil all the spices and things in the apple vinegar before pouring over pickle. In the morning, if too dry, pour on a little more hot vinegar.—Mrs. Elizabeth Leeper.

**Chopped Pickle.**—Two heads cauliflower, half peck green tomatoes, half dozen large green cucumbers, three green and three red mangoes, three bunches celery, one and one-half quarts small white onions, three-quarters gallon apple vinegar, two and one-half pounds brown sugar, two cents worth tumeric, two cents worth white mustard seed, quarter pound ground mustard (Coleman's), quarter cup flour, one tablespoonful whole cloves, one tablespoonful ground cinnamon, salt to taste. Boil all half hour. Then add tumeric, ground mustard and flour, mixed to a paste. Let boil five minutes or until it thickens like cream, then can. Do not put all of the tumeric in until tasted; it may be too much.—Mrs. J. E. Ryley.

**Chow-Chow Pickle.**—Half peck green tomatoes, one-fourth peck white onions, one dozen good size cucumber pickles, six green peppers, ten cents of white mustard seed, one tablespoonful of tumeric, two pounds of sugar, two quarts vinegar, one large head of white cabbage, fifty cents worth of celery. Put through a mill. Add one tablespoonful of salt, one half of a box of Coleman's mustard. Mix all thoroughly and let stand for one hour. Squeeze dry. Add to the hot vinegar; let boil thirty minutes. Use one-half recipe for a small family.—Mrs. B. O. Snider.

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**Chow-Chow.**—One gallon green tomatoes (after they are chopped), two gallons cabbage, one quart onions, twelve green peppers. Salt and let stand over night, or till next evening. Then put in a basket and let drip over night. In the morning put in a large porcelain kettle and cover with vinegar and water (half and half). Let stay two days. Then put in basket and drip all night, and in the morning add one and one-half gallons cucumber pickle chopped fine, and one pint grated horse radish, half ounce white mustard seed, one ounce celery seed, half teacup black pepper (ground), two ounces pulverized cinnamon, two ounces tumeric, three pounds brown sugar; cover with vinegar and let boil twenty minutes, and while hot add one-quarter pound mustard.—Mrs. H. R. Lancaster.

**Chow-Chow.**—One gallon cabbage, one gallon tomatoes, one dozen green peppers (take out seed), six cups brown sugar, two dozen onions, one cup mustard seed, four tablespoons celery seed, four tablespoons celery seed, one and one-half cups salt,

three teaspoons mustard. Mix cabbage, tomatoes, onions and salt together over night. Press out all water and add sugar, etc. Cook twenty minutes.—Mrs. A. H. Ellington.

**Cucumber Pickle.**—Take cucumbers out of brine, soak in water several days, changing the water often. Scald in weak vinegar, putting into this one tablespoon of alum to a gallon of cucumbers; let them stand in this until cold. To one-half gallon strong vinegar add two cups sugar, spices tied in a bag (no cloves), one tablespoon of black pepper, a little garlic. Heat and pour over cucumbers.—Mrs. W. B. Harrison.

**Sweet Cucumber Pickle.**—Slice about one inch thick after being in brine; soak salt out; boil in strong alum water one-half hour, then in ginger tea one-half hour; make a syrup of one quart of vinegar, one pint of water, three pounds of sugar to four pounds of cucumbers. Season with cinnamon, cloves, mace; put the cucumbers in and boil till the syrup is thick enough.—Mrs. H. C. Irby.

**Cabbage Pickle.**—Cut cabbage into quarters; put in brine and remain one week. Change brine and remain one week longer. Soak about twenty minutes; press in cloth till dry. Scald with vinegar, a little tumeric, cloves and allspice. Pack in a large stone jar and layer with the following spices: One pint mustard seed, four ounces race ginger, three ounces black pepper, three ounces allspice, one ounce cloves, one ounce celery seed, three handfuls horse radish, four lemons cut up, four pounds brown sugar. Cover well with cold vinegar. Fine.—Miss Ella McGuire.

**Cabbage Pickle.**—One large head of cabbage, eight onions, twelve cucumbers (slice the cucumbers lengthwise in thin slices, three tablespoons of salt sprinkled over). Put the pickle in a sack and hang up twenty-four hours to drain. Next morning take it out and sprinkle over it two tablespoonfuls each of ginger, black pepper, celery seed and mustard; one tablespoonful each of mace and tumeric. Mix well and put in a stone

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jar. Put two pounds of sugar to two quarts of vinegar; let boil and pour over the pickle. Next morning let drain again; boil the vinegar again and put in jars and seal.—Mrs. J. L. Newsom.

**Onion Pickle.**—Put silver skinned onions in a salty brine for three nights. Take them out and soak in clear water half of a day. Put vinegar on to boil with red and black pepper and mace. Let this come to a boil; then drop onions in until hot through. Put them into jar then for two mornings more; put vinegar into kettle and let it come to a boil; pour over onions, not taking onions out.

**Onion Pickle.**—Peel and boil small onions in milk and water ten minutes. To one gallon vinegar add half ounce mace, one-quarter ounce cloves, three tablespoons salt, half teaspoon alum, when boiling hot. Drain off milk and water and add the spiced vinegar to onions and seal in jars.

**Spiced Plums.**—To use the plum pulp after making jelly. Two pounds sugar to three pounds fruit, two cups vinegar and spices to taste. Boil half hour.—Mrs. H. R. Lancaster.

**Spiced Grapes.**—Separate the pulp and skin, preserving the skin, which boil in one vessel and the pulp in another, and run the pulp through a sieve to get out the seed; then add the skin to the pulp and boil with the sugar, vinegar and spices. One pint of good vinegar and five pounds sugar to every seven of fruit; a tablespoon each of cloves, cinnamon and spice; boil

until thick and put in glasses. Plums can be used in the same way.

**Spiced Damsons.**—One and one-half gallons damsons to one gallon sugar and teacup vinegar, one tablespoon each cloves and spice and cinnamon. Cook until thick.

**Damson Sweet Pickle.**—One peck damsons (seeded), one and one-half pints good vinegar, seven pounds brown sugar, one tablespoon each of cloves and powdered mace. Boil two hours.

**Pepper Mangoes.**—Gather your pepper when green. Cut a slit in each pepper; take the seed out carefully and wash them. Pour weak, boiling brine over them, and let them stand four days; renew the brine daily, and always have it boiling hot. Freshen the peppers, and stuff them with cabbage that has been chopped very fine, and seasoned with cinnamon, mace and cloves that have been pounded fine, and with whole white mustard seed. After stuffing the peppers tie a cord around each one; pack them in a jar and pour strong, boiling vinegar over them three weeks in succession. The last time add a small piece of alum to the vinegar.

**Chili Sauce.**—One peck tomatoes, six red peppers, six large onions chopped fine, three tablespoonsful salt, two cups vinegar, one teaspoonful ground ginger, one teaspoonful white pepper, three teaspoons mustard, one teaspoon whole cloves, three teaspoons cinnamon, one teaspoon whole allspice. Tie whole spices in a piece of cheese cloth and boil all together for one hour.—Mrs. A. H. Ellington.

**Tomato Catsup.**—One peck ripe tomatoes chopped, half pound sugar, quarter pound salt, six onions, half ounce of spice, quarter pound mustard, half ounce black pepper, one-eighth ounce of cayenne pepper, one pint vinegar. Cook three hours after it is strained.—Mrs. S. W. Tucker.

**Green Tomato Sauce.**—Slice green tomatoes and half as many onions. Put a layer of each in kettle and sprinkle one tablespoonful each of salt, ground mustard and brown sugar, one



teaspoon black pepper, and spices to taste, then add another of tomatoes, onions and spices. Cover with strong vinegar; boil twenty minutes.—Mrs. D. W. Hughes.

**Cantaloupe Pickle.**—Slice and peel fine, ripe cantaloupe, pour weak vinegar over it, and let remain over night; lay them in a colander and measure this vinegar; take the same quantity of strong vinegar, and to every quart allow two pounds brown sugar; let boil one hour and twenty minutes. Before taking from the fire put in white mustard seed, cinnamon, mace.—Mrs. H. R. Lancaster.

**Sweet Pickle Peaches.**—Take seven pounds of fruit, three pounds of sugar, and one pint of vinegar. When boiling, put in the fruit; add a few cloves, spice and some cinnamon; put these in a muslin bag. Boil twenty minutes.



## FOR THE SICK.

**Beef Tea.**—One pound of nice lean beef, cut up fine; put in a large mouth bottle, or jar; set in vessel of cold water and let come to a boil. Boil three hours. Lay a top on the jar, but do not screw it up tight. Turn at once into a sieve, or the beef will soak up the juice.—Mrs. H. R. Lancaster.

**Beef Extract.**—Take a porterhouse steak about one inch thick; remove all fat; boil quickly over a brisk fire. Have ready a teacup, warmed in hot water; place beef in a lemon squeezer, extracting all juice into the cup. Season with salt. Serve at once. Invaluable where solid food cannot be taken.

**Albumen Water.**—To half glass crushed ice add whites of two eggs; beat it then with a fork until it froths nicely; add juice of half a lemon, one teaspoon of sugar, and one teaspoon of whiskey. To be given in cases of fever.

## MISCELLANY.

### POISONS AND THEIR ANTIDOTES.

**Acids—Sulphuric, Nitric, Muriatic, Oxalic.**—Give alkali—soap and soda usually at hand. Provoke vomiting. Give bland drinks and milk. Secure rest. Relieve pain with opium, and stimulate if necessary.

**Carbolic Acid.**—Give Epsom salts, dilute sulphuric acid, glycerine, and oil. Produce vomiting. Stimulate if necessary.

**Prussic.**—Give dilute ammonia water, chlorine water, solution of a salt of iron. Produce vomiting, and stimulate if necessary.

**Arsenic, Paris Green, Fowler's Solution.**—Provoke vomiting. Give hydrated oxide of iron. Magnesia in large quantities. Give milk, butter, and a dose of castor oil. Avoid giving acids. Stimulate if necessary.

**Nitrate of Silver (lunar caustic).**—Give strong solution of common salt and repeat often. This decomposes the poison. Produce vomiting.

**Mercury, White and Red Precipitate, Corrosive Sublimate, Vermillion.**—Albumen, whites of eggs, milk and wheat flour in water. Provoke vomiting. Give some infusion containing tannic acid.

**Antimony, Tartar Emetic, Oxide of Antimony.**—Give large draughts of warm water. Provoke vomiting. Give infusion of oak bark. Give raw eggs and milk and a dose of castor oil. Stimulate if necessary.

**Phosphorus, Matches, etc.**—Give emetics, magnesia and water and mucilaginous drinks freely.

**Acetate and Sulphate of Zinc (white vitrol).**—Vomiting will be relieved by large draughts of warm water. Carbonate of

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soda in solution will decompose the sulphate. Milk and albumen will act as an antidote.

**Copper and Its Salts, Verdigris.**—Give albumen, milk, white of eggs in solution, freely. Avoid giving vinegar.

**Alcohol.**—Provoke vomiting. Give hartshorn and water.

**Opium, Morphine, Laudanum, Paregoric, Choral.**—Provoke vomiting repeatedly. Give atropine, strong coffee, and tea. Keep the patient in motion. Dash cold water on the head and shoulders. Use artificial respiration if necessary.

**Strychnine.**—Give emetics, chlorine water; inhale chloroform, ether, and the nitrate of amyl. Give choral and the bromides. Secure rest.

**Acetate of Lead (sugar of lead).**—Give Epsom salts or diluted sulphuric acid. Produce vomiting. Give bland drinks and dose castor oil; lemonade and white of eggs.

**Croosote.**—Give albumen and white of eggs, milk, or wheat flour. Provoke vomiting.

**Iodine.**—Give starch, wheat flour, and arrowroot well mixed in water. This makes an insoluble compound. Give vinegar and water and move the bowels.

**Alkalies, Carbonate of Ammonia, Caustic Potash, Hartshorn, Lye.**—Give vinegar, lemon juice, or citric acid in solution. Give castor oil, olive oil, linseed oil, and mucilaginous drinks. Provoke vomiting. Relieve pain with opium and stimulate if necessary.

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## Geo. H. Geer, Jeweler.

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**Cure for Earache.**—Take a bit of cotton batting, put upon it a pinch of black pepper; gather it up and tie it; dip it in sweet oil, and insert it in the ear. Put a flannel bandage over the head to keep it warm. It will give immediate relief.

**Another Cure for Earache.**—Take an onion and roast it well; pour on it a little laudanum and sweet oil. Put a few drops of the juice in the ear, and stop it with wool; bind the warm onion to it.

**Liniment.**—Turpentine, coal oil and wood alcohol, equal parts, and five cents worth of gum camphor cut up in it; fine for rheumatism.—J. F. Snider.

**Cerate to Dress Blisters.**—Take equal parts of lard and mutton suet, and half as much yellow beeswax as there is suet; mix together; when the wax is melted take from the fire and stir it till cool. If you do not stir until it is thick as mush the wax will harden first and the salve will be no good. This gives great relief, and is very fine.—Miss Pet McCorry.

**Tetter Wash.**—Four tablespoons copperas; burn it twenty-four hours; add one quart water; wash with it three times a day.—Mrs. E. J. Taylor.

**For Bite of Insects.**—A lump of wet saleratus applied to the sting of a wasp, spider, or bee, will stop the pain almost immediately, and prevent all swelling of the part.

**Erysipelas.**—Stew one tablespoon of cayenne pepper in three ounces of olive oil; apply with soft cloth. It is also good for old sores. Tested remedy.

**Lime Water.**—Lime water is easily prepared. Get a good-sized lump of lime and slake it by pouring water over it. Let the water settle, then pour it off and pour more water over the

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lime. This too should be left to settle and then decanted off, after which the lime is put in a large bottle and water added. As the water is used, the bottle can be refilled. Replace the lime once in two or three months.

**Plaster for Risen Breast.**—Beeswax, mutton suet and gum camphor, each size of a walnut, one tablespoon of linseed oil; stew all together in a pan for ten minutes, with the flannel cloth in it. Apply as hot as can be borne, and it will stop any rising of the breast if taken in time.—Mrs. E. J. Taylor.

**Mustard Plaster.**—Two tablespoons mustard and one tablespoon flour, rubbed to a paste with a little warm water, or the white of an egg. Spread on a cloth and cover with thin muslin so the mustard will not come in contact with the skin.

**For Burns.**—Great relief is sometimes afforded in case of a burn by sprinkling thickly with carbonate of soda, and laying over this a soft linen cloth, saturated with water. Linseed oil and lime water, mixed in equal quantities, are also excellent for a burn.

**To Kill Waterbugs and Roaches.**—Use Sterns Electric Roach Paste.—Mrs. H. R. Lancaster.

**To Kill Cockroaches.**—Sprinkle hellebore on the floor at night.—Mrs. H. C. Irby.

**Library Paste.**—Five pints cold water, six heaping tablespoons flour, one tablespoon gum arabic, one teaspoon alum, one teaspoon oil of cloves. Put four pints water and gum



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arabic on stove. While these are heating mix the flour and the alum with the remaining pint of water. When the water is hot, but not boiling, add the alum and flour mixture, and stir constantly till it boils. When well thickened and smooth add the oil of cloves, and put it in jars while hot. The alum keeps the bugs away; roaches, etc., would do much damage because attracted by the flour. The oil of cloves keeps it from spoiling. This rule was obtained from a professional librarian.—Boston Cooking School.

**How to Wash Cup Towels.**—Cut up piece of paraffine about one inch square, and shave about one-quarter cake of bar soap in half gallon of hot water. When it has melted put in tea towels and boil. It cleanses without rubbing, and is very fine.—Marion Harland. Tested by Mrs. J. E. Ryley.

**To Remove Iron Rust.**—Salts of lemon, applied to spot and exposed to the sun, will remove iron rust from linen.

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## MENUS.

### Afternoon Buffèt Refreshments for a Valentine Party.

Broiled Oysters on Toast, Radishes.  
 Celery Salad, on Lettuce, with Mayonnaise.  
 French Capers. Midget Pickle. Olives.  
 Butter Thins. Coffee.  
 Angel Food Cake.  
 Heart Shaped, Pink Ice Cream.  
 Cinnamon Drops.

### Company Luncheon.

Bouillon, Bread Sticks.  
 Deviled Oysters in Paper Cases, Tomato Ketchup.  
 Chicken, Maryland Style.  
 Stewed Celery.  
 Apple Salad in Apple Cases.  
 Wafers. Cream Cheese.  
 Charlotte Russe. Sponge Cake.  
 Coffee.

### Green and White Luncheon.

Cream of Pea Soup, Wafers.  
 Timbale of Fish, Cream of Spinach Sauce.  
 Boiled Chicken on Bed of Rice, Cream Sauce, Chopped Parsley Garnish.  
 Waldorf Salad in Green Apple Shells.  
 Wafers. Cream Cheese.  
 Charlotte Russe with Chopped Pistachio Nuts.  
 Almond Wafers.  
 Coffee.

### Pink Luncheon.

Cream of Tomato Soup, Croutons.  
 Radishes. Olives.  
 Fish Timbale Garnished with Shrimps.  
 Cream of Tomato Sauce.  
 Veal Cutlets. Potato Croquettes. Buttered Beets.  
 Waldorf Salad in Red Apple Skins.  
 Wafers. Edam Cheese.  
 Strawberry Charlotte. Small Cakes with Rose Icing.  
 Coffee.

**Chafing-Dish Luncheon.**

Caviar Canapes.  
 Clam Bouillon, Whipped Cream.  
 Olives. Radishes.  
 Creamed Sweetbreads with Fresh Mushrooms.  
 Milk Biscuits.  
 Waldorf Salad on Lettuce Leaves.  
 Wafers. Cream Cheese.  
 Lemon Jelly. Soft Custard.  
 Lady Fingers. Coffee.

**Luncheon.**

Fried Chicken.  
 Stuffed Tomatoes. Green Peas.  
 Dressed Cucumbers in the Rind.  
 Hot Rolls. Beaten Biscuit.  
 Ice Tea.  
 Chicken Salad, Garnished with Nasturtiums.  
 Wafers.  
 Pine Apple Ice, Served on Sliced Pine Apple.  
 Marshmallow Cake.

—Mrs. E. L. James.

**Afternoon Tea, Served in Buff  t Style.**

Chicken on Lettuce.  
 Cheese Balls, Stuffed with Pecan Nuts.  
 Saratoga Chips. Olives. Peanut Sandwiches.  
 Wafers.  
 Scalloped Oysters. Rolls.  
 Fruit Relish, with Whipped Cream and Maraschino Cherries,  
 in Orange Cups.  
 Nut Kisses. Black Coffee.  
 —Mrs. T. H. Temple.

**Banquet for 150 People.**

Fruit Cocktail.  
 Shrimp Salad, with Olive Dressing, Cucumber Aspic.  
 Wafers.  
 Chicken on Toast, Garnished with Parsley.  
 Potato Chips. Olives. Beaten Biscuit.  
 Lemon Ice.  
 Stuffed Tomatoes, with Nuts and Celery.  
 Tongue Sandwiches. Wafers.  
 Block Cream with Strawberries.  
 Kisses. Macaroons.  
 Black Coffee.

Part estimate of materials used: 75 chickens, 10 cans shrimp, tongues, 13 dozen tomatoes, 300 beaten biscuit, 24 blocks of cream, 1½ crates of strawberries, 8 pounds macaroons and kisses.—Mrs. Nelson.

**Y. M. C. A. Banquet.**

Brain Croquettes.	Fruit Relish.	Potato Chips.
	Wafers.	
Barbecued Lamb and Sauce,	Green Peas.	
Asparagus Tips on Toast.		Pickle.
Hot Rolls.	Mint Ice.	Apple Compote.
Chicken Salad.		Olives.
Tomato a la Mayonnaise.		Wafers.
	Strawberries.	
Block Cream.		Angel Food Cake.
	Black Coffee.	

**Menu for an April Dinner.**

	Grape Fruit.	
Cream of Asparagus Soup.		Snowflake Wafers.
Spring Lamb.		Mint Sauce.
Green Peas in Cases.		Creamed Cauliflower.
Mangoes.		Hot Rolls.
	Mint Ice.	
Broiled Spring Chicken on Toast.		New Potatoes.
Baked Apple with Whipped Cream.		
Roumania Punch.		
Stuffed Tomato on Lettuce Leaf.		Boston Cream Sandwiches.
Olives.		Radishes.
	Strawberries in Ice Cream Baskets.	
	Angel Food Cake.	
Café Noir.	Wafers.	Cheese Balls.
Salted Almonds.		Nuts.
		—Miss Crook.

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**Luncheon Menu.**

Fruit Salad.  
 Cream of Tomato Soup. Wafers.  
 Fish Croquettes. Potato Spirals.  
 Tartar Sauce in Lemon Cups.  
 Roast Turkey, Oyster Dressing, Cranberry Jelly.  
 Green Peas. Hot Rolls.  
 Orange Ice.  
 Apple and Celery Salad, Served in Apple Cases.  
 Olives. Nut Sandwiches.  
 Nesselrode Pudding. Block Cake.  
 Coffee. Cheese.  
 Almonds. Mints.  
 —Miss Pattie Crook.

**Luncheon Menu.**

Grape Fruit.  
 Cream of Celery Soup, Wafers.  
 Creamed Brains and Sweetbreads.  
 Hot Pastry Sticks.  
 Broiled Chicken on Toast. Stuffed Potatoes.  
 Asparagus Tips. Currant Jelly.  
 Beaten Biscuit.  
 Lemon Ice.  
 Waldorf Salad on Lettuce Leaf.  
 Wafers.  
 Chocolate Ice Cream. Block Cake.  
 Coffee. Cheese Sticks.  
 Peppermints. Salted Almonds.  
 —Miss Pattie Crook.

**Six O'Clock Dinner.**

Fruit Relish.  
 Broiled Chicken. Potato Chips.  
 Frozen Cucumber Salad in Green Peppers.  
 Hot Rolls.  
 Lemon Ice, Garnished with Cream de Menthe Cherries.  
 Spring Lamb. Peas on Rosettes.  
 Asparagus Through Green Pepper Rings.  
 Pineapple Fritters. Hot Rolls.  
 Chicken Salad, on Nasturtium Leaves, with Mayonnaise.  
 Stuffed Tomatoes on Lettuce Leaf.  
 Olives. Mangoes.  
 Beaten Biscuit.  
 Pistachio Cream. Angel Food Cake.  
 Black Coffee. Wafers. Cheese Balls.  
 —Mrs. B. P. Cantrell.

**The Christmas Dinner.**

Canapés.  
 Raw or Fried Oysters. Lemon Quarters.  
 Horse Radish Sauce. Buttered Brown Bread.  
 Consommé, or Clear Soup.  
 Celery. Salted Nuts. Pickles or Olives.  
 Roast Goose. Chestnut Stuffing.  
 Giblet Gravy. Piquant Apple Sauce.  
 Browned Mashed Potatoes. Creamed Onions.  
 Salad of Nuts, with Celery, Apples or Cabbage on Lettuce Leaves.  
 Cheese Wafers or Crackers.  
 Plum Pudding, Hard Sauce.  
 Banana Sherbet or Ice Cream.  
 Fruit. Home Made Candies. Raisins.  
 Coffee.

**A Christmas Menu.**

Grape Fruit with Maraschino Cherries.  
 Cream of Oyster Soup.  
 Finger Rolls. Stuffed Olives.  
 Roast Turkey. Giblet Sauce.  
 Cranberry Frappé. Pineapple Jelly.  
 Macaroni and Cheese.  
 Mashed Potatoes. Raised Biscuit.  
 Salad of French Green Beans and Celery.  
 Brown Bread Sandwiches.  
 Caramel Ice Cream.  
 Rich Fruit Cake. Coconut Cake.  
 Candied Fruits. Nuts. Raisins.  
 Coffee.

**Christmas Dinner.**

Cavair Canapés.  
 Clear Soup.  
 Olives. Salted Nuts. Celery.  
 Creamed Oysters in Ramekins.  
 Roast Turkey. Walnut Stuffing. Giblet Sauce.  
 Mashed Potatoes. Candied Sweet Potatoes.  
 Cranberry Sherbet.  
 Sweetbread Cutlets with Asparagus Tips.  
 Malaga Grape, Celery and Pecan Salad.  
 Wafers. Maraschino Parfait. Orange Sauce.  
 Assorted Cakes.  
 Nuts. Bonbons. Crackers. Cheese.  
 Coffee.

**A Southern Christmas Dinner.**

“Upon what meat doth this our Caesar feed that he hath grown so great.”—Julius Caesar, Act 1, Scene 2.

Oyster Cocktail.  
 Bouillon Supreme. Bread Sticks.  
 Celery. Radishes. Olives.  
 Oysters a la Creole.  
 Baked Fish. Parisienne Potatoes.  
 Sweetbread. Green Peas.  
 Roast Turkey. Bread Stuffing. Giblet Sauce.  
 Cranberry Jelly.  
 Orange Sherbet.  
 Roast Wild Duck. Celery and Apple Salad.  
 Czarina Cream. Angel Cream Cake.  
 Fruit. Confectionery. Nuts.  
 Café Noir.

**Dinner.**

Tomato Bisque.  
 Roasted Young Pig. Apple Sauce.  
 Stuffed Sweet Potatoes. Boston Baked Beans.  
 Fried Oysters.  
 Lettuce. Nut Salad. Celery.  
 Pumpkin Pie. Marshmallow Cake.  
 Fruit.  
 Salted Almonds. Bonbons.  
 Coffee.

**Dinner.**

Oyster Cocktail.  
 Tomato Bisque. Brent's Crackers.  
 Baked Red Fish.  
 Potatoes a la Creme. Green Peas. Corn Dodgers.  
 Glace de Cherry.  
 Roast Turkey.  
 Celery. Cranberries.  
 Asparagus. Hot Biscuit.  
 Fruit Salad.  
 Olives. Tomato Aspic. Wafers.  
 English Plum Pudding.  
 Café Noir. Cheese Straws.  
 —Mrs. Sam C. Lancaster.

**Morning Party for 25 People.**

Brain Croquettes. Saratoga Chips.  
 Tomatoes Stuffed with Pecans and Celery, Olive Oil Dressing.  
 Olives with Crushed Ice.  
 Hot Rolls. Wafers. Iced Tea.  
 Neapolitan Brick Cream with Bavarian Sauce.  
 Angel Food Cake.

—Mrs. T. H. Temple.

## FRENCH WORDS IN COOKING.

**Aspic.**—Savory jelly for cold dishes.

**Au gratin.**—Dishes prepared with sauce and crumbs and baked.

**Bouchés.**—Very thin patties or cakes, as name indicates—mouthfuls.

**Bechamel.**—A rich, white sauce made with stock.

**Bisque.**—A white soup made of shell fish.

**Bouillon.**—A clear soup, stronger than broth, yet not so strong as consommé.

**Braisé.**—Meat cooked in a closely covered stewpan, so that it retains its own flavor and those of the vegetables and flavorings put with it.

**Cannelon.**—Stuffed rolled-up meat.

**Consommé.**—Clear soup or bouillon boiled down till very rich, i. e. consumed.

**Croustades.**—Fried forms of bread to serve minces or other meats upon.

**Entrée.**—A small dish, usually served between the courses at dinner.

**Fondue.**—A light preparation of melted cheese.

**Fondant.**—Sugar boiled and beaten to a creamy paste.

**Hollandaise Sauce.**—A rich sauce, something like hot mayonnaise.

**Matelote.**—A rich fish stew, with wine.

**Mayonnaise.**—A rich salad dressing.

**Meringue.**—Sugar and white of egg beaten to sauce.

**Marmade.**—A liquor of spices, vinegar, etc., in which fish or meats are steeped before cooking.

**Poulette Sauce.**—A bechamel sauce, to which white wine and sometimes eggs are added.

**Ragout.**—A rich, brown stew, with mushrooms, vegetables, etc.

**Piquante.**—A sauce of several flavors, acid predominating.

**Quenelles.**—Foremeat with bread, yolks of eggs highly seasoned, and formed with a spoon to an oval shape; then poached and used either as a dish by themselves, or to garnish.

**Rissolle.**—Rich mince of meat or fish rolled in thin pastry and fried.

**Sauter.**—To toss meat, etc., over the fire, in a little fat.

**Soufflé.**—A very light, much whipped-up pudding or omelette.

**Timbale.**—A sort of pie in a mold.

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**A. J. McGEREE**

*Real Estate Agent*

*Home Phone 593.*

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